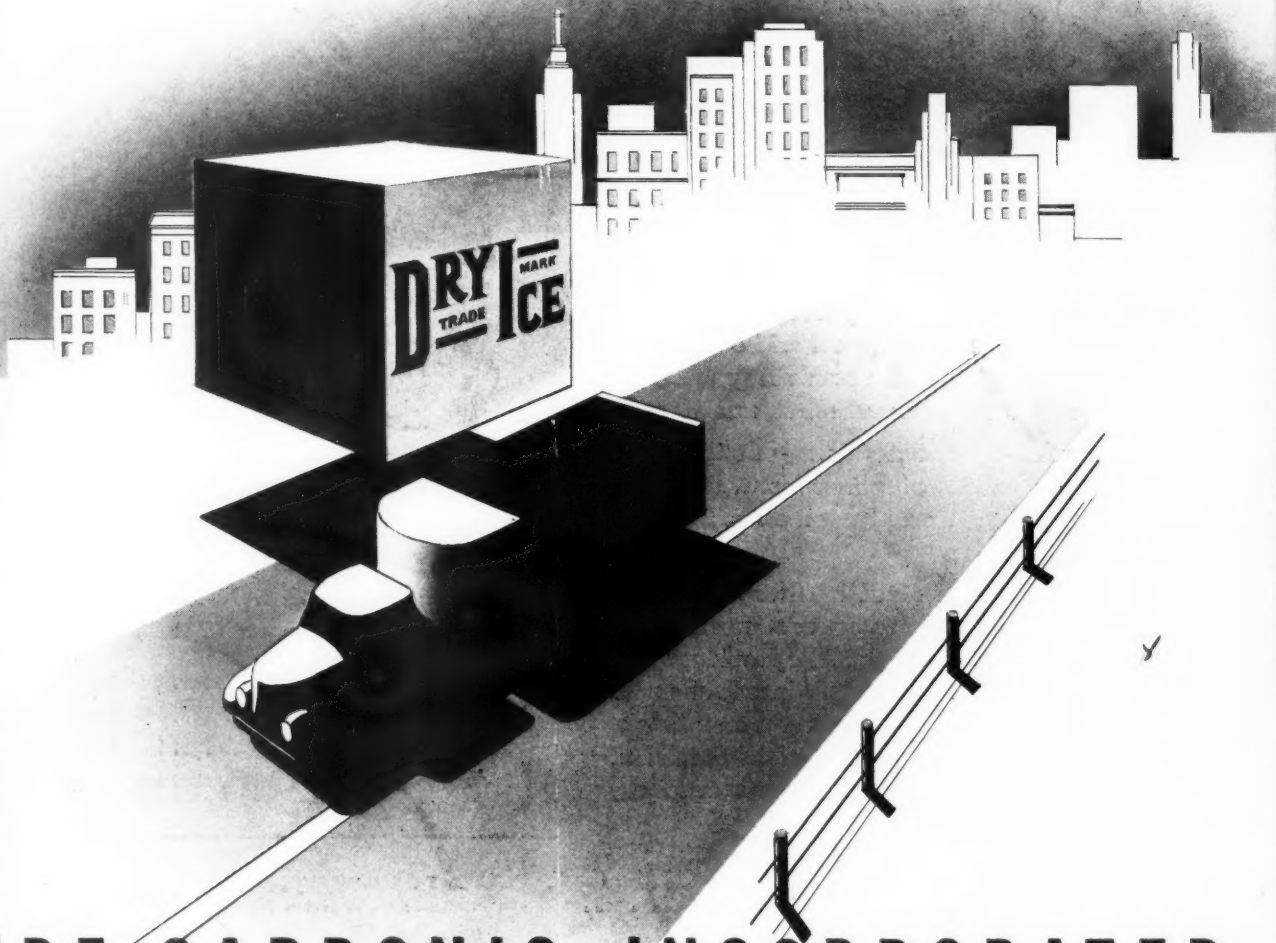


THE NATIONAL PROVISIONER

MAY 30 - 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891

"BLACKOUT" scorching summer heat!



PURE CARBONIC, INCORPORATED

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NATION-WIDE "DRY-ICE" SERVICE—DISTRIBUTING STATIONS IN PRINCIPAL CITIES

BUFFALO SILENT CUTTERS PLAY A VITAL PART IN THE WAR EFFORT

Today, the sausage industry must produce more food to feed civilians and military men. Buffalo Silent Cutters help by producing more finished product in a shorter time at less cost. Their fast, smooth and cool cutting protects protein value, improves the finished product

and increases the yield. Safe, foolproof and sanitary Buffalo Silent Cutters have reduced cutting time by 25%. Proof of this statement is substantiated by the records received from users which will be sent on request.

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- New exclusive machine design and new scientific Buffalo knife arrangement insures smooth, fine-textured high yielding emulsion free from lumps and sinews.
- Lifetime adjustable bowl supports prevent side play and bowl wobble.
- Four heavy duty bearings on knife shaft provide support on both sides of cutting knives thus reducing vibration and wear to an absolute minimum.
- Air-operated center-emptying device saves valuable time at every unloading. "Batch" is emptied in a few seconds.
- Since the meat is always in clear view, the operator can inspect the "batch" constantly. This provides complete control over the product at all times and eliminates the possibility of burning or shortening of the emulsion. *Write for fully illustrated catalog, today.*



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SILENT CUTTERS**

Buffalo Self-Emptying Silent Cutters are available in four sizes, each designed to produce more in a shorter time. Model 70-B cuts and empties 800 lbs. of meat in 7 to 8 minutes.

Model 45	. . . 200 lbs. bowl capacity
Model 54-B	. . . 350 lbs. bowl capacity
Model 65-B	. . . 600 lbs. bowl capacity
Model 70-B	. . . 800 lbs. bowl capacity

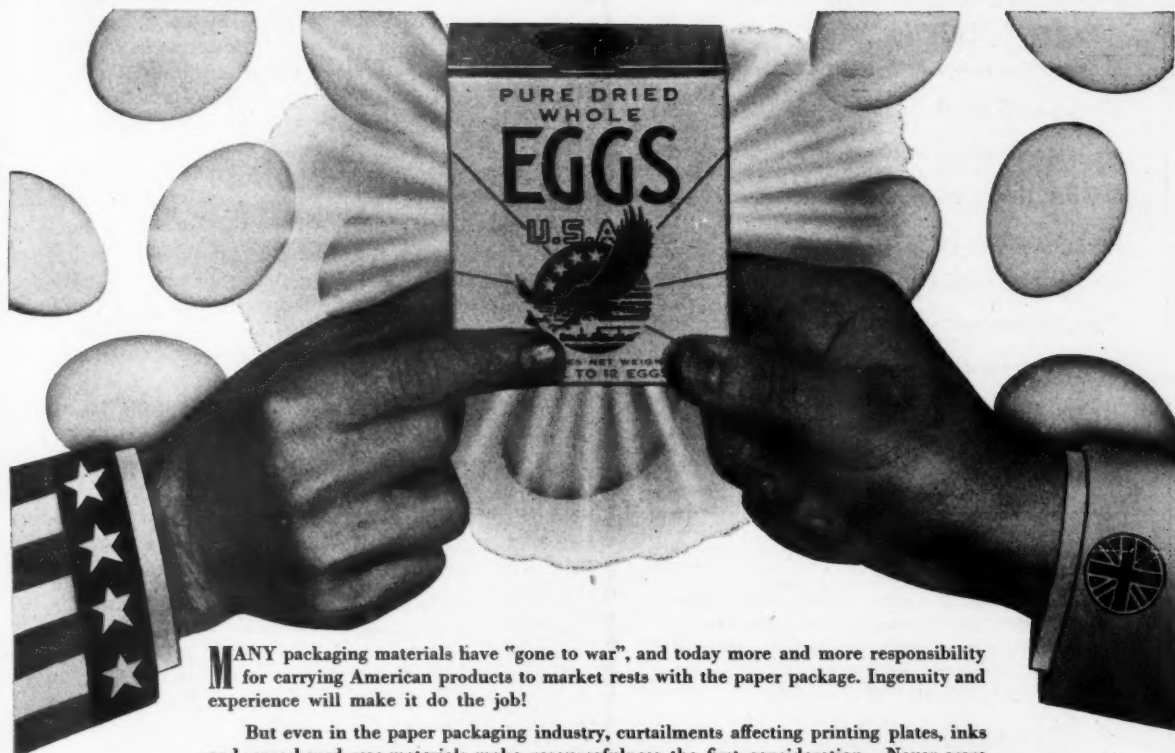
JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery Sales and Service Offices in principal cities



Buffalo

QUALITY SAUSAGE MAKING MACHINE

WANTED- *RESOURCEFULNESS*



MANY packaging materials have "gone to war", and today more and more responsibility for carrying American products to market rests with the paper package. Ingenuity and experience will make it do the job!

But even in the paper packaging industry, curtailments affecting printing plates, inks and paperboard raw materials make resourcefulness the first consideration. Never were foresight and experience more important than now to achieve the packaging and sales results wanted!

The eggs-for-England carton pictured here is an example of Sutherland's ability to solve tough packaging problems. Specifications said: "This package must hold a dozen dried eggs. It must be water repellent, grease resistant, lightproof, vapor sealed, and as compact as possible." The finished carton looks simple, but there are many packaging tricks wrapped up in it!

For many years, Sutherland has given resourceful attention to the packaging problems of the meat packing field. Today, Sutherland products for packing house industry include cartons for lard, bacon, shortening, frozen meat, sausage; display containers and paper cans. Samples of any of these may be secured on request. Ask for a special consultation, without obligation, if you have a packaging problem.

● *This year, Sutherland celebrates its 25th anniversary. Started in 1917 (the year America entered World War I) with 10 workers, the company now gives employment to 2,180.*

SUTHERLAND PAPER CO.

KALAMAZOO, MICHIGAN

THE NATIONAL PROVISIONER

Volume 106

MAY 30, 1942

Number 22

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DAILY MARKET SERVICE

(Mail and Wire)

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc. For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: Early this year the Tobin Packing Co., Ft. Dodge, Ia., coincidental with the nation-wide accent on conservation of raw materials, placed a notable new grease recovery installation in operation. How this installation was worked out with the cooperation of city authorities, together with interesting features and illustrations, will be covered in an article scheduled for early publication. Packers whose present grease recovery systems are inadequate to take advantage of current grease reclamation opportunities should read this story for valuable ideas.

★ ★ ★

Granted that our wartime economy is causing some hardships and drastic changes in ways of doing business, it has also forced many shifts for the better. Many firms have realized that their delivery costs were exorbitant, but could do little about it because they were forced to meet similar service from competitors.

The proposal to remove more fat from carcasses and cuts at the point of slaughter, although it will call for more labor, has its friends. "I don't want to be accused of rank heresy," says one packing-house official, "but I never could see the economy in hauling fat out to the retailer, have him trim it off, and then haul it back to be processed."

Another packer raised the point that when the fat trimming proposal goes through, it probably will be "for keeps." As he points out: "Once Mrs. Housewife starts getting her cuts on a pre-trimmed basis, she is not likely to accept the old system of weighing the meat, and then trimming it. Even when the emergency is over and fats are again plentiful, she is not likely to stand for the old way of buying meat."

★ ★ ★

Despite the heavy load on the meat packing industry for war consumption, there will be no shortage of meat on the home front, James A. Hamilton, vice president of Wilson & Co., told a meeting of company sales officials recently at Kansas City. He predicted a 10 to 20 per cent increase in slaughter next year.

★ ★ ★

The U. S. Army will spend \$1,130,000,000 for subsistence this year, putting it in the billion-dollar class for the first time, Lieutenant Colonel Paul P. Logan, Quartermaster Corps, declared in an address recently before the thirty-sixth annual convention of the American Spice Trade Association in New York City.

MANY LARGE COMPANIES ARE NOW TAKING A CENSUS OF EMPLOYEES' CARS AS PART OF NATION'S PROGRAM TO GET 40,000,000 WORKERS TO THEIR JOBS ON TIME



I WANT TO COOPERATE UNDER A "CAR OWNERS" PLAN TO HELP RELIEVE OUR WARTIME TRANSPORTATION SHORTAGE AND TO HELP CONSERVE OUR TIRES AND GASOLINE...

NAME		CITY		HOURS OF WORK TO		MILES TO WORK	
ADDRESS				DAYS WORKED			
<input type="checkbox"/> DO OWN A CAR <input type="checkbox"/> DO NOT OWN A CAR IF WILL CARRY PASSENGERS		I NOW GET TO WORK USING: <input type="checkbox"/> MY CAR <input type="checkbox"/> ANOTHER'S CAR <input type="checkbox"/> BUS. NAMES AND NUMBERS <input type="checkbox"/> ST. CAR. NAMES AND NUMBERS <input type="checkbox"/> OTHER		I CAN GET TO WORK USING: <input type="checkbox"/> MY CAR <input type="checkbox"/> ANOTHER'S CAR <input type="checkbox"/> BUS. NAMES AND NUMBERS <input type="checkbox"/> ST. CAR. NAMES AND NUMBERS <input type="checkbox"/> OTHER			
THE TIRES HAVE MILES LEFT		WHEN I DRIVE TO WORK I PARK MY CAR AT		COMMENTS:			

VOLUNTARY TRANSPORTATION COMMITTEES TO ROUTE FULL CARS TO WORK ARE SET UP BY PLANT EMPLOYEES IN EACH COMMUNITY

The problem of getting 40,000,000 workers to their jobs is being taken over by America's car owners. Neighbors are already doubling up to go shopping, to take children to school, to go to work... *but not enough of them!* Your company and your employees can co-operate by taking a census of workers' cars. Here's how you can do it in your community: (1) Fill out cards, like the one shown here, (2) Sort cards by residential districts, (3) Select sectional committees to act as traffic control groups for each district to assure equitable use of cars, (4) Route *full* cars to work on every shift. Details can be worked out quickly by you... your workers... your community. The important thing is to start today to get every last mile of use from our cars, our gas, our tires!

Make a map like the one above, on which to chart the routes for each residential district. Dots indicate workers' homes; circles indicate workers with cars.

This card is a sample guide. Make changes to suit your needs. Reprint or copy form on filing cards for each worker to fill out and turn in to your Transportation Committee.



Trolleys can't do it ALONE. Even with staggered work hours to level off transportation peaks there aren't enough trolleys to take America's millions to work.



Buses can't do it ALONE. They're already taxed to their full seating capacity. And enough vital steel and rubber can't be spared to build enough new buses.



Trains can't do it ALONE. Although every railroad is cooperating 100%, many of America's mighty war production plants can't be serviced by trains or subways.

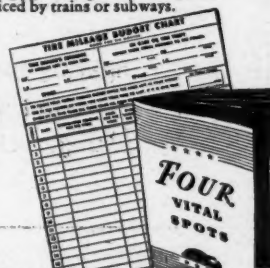
HOW TO CONSERVE MECHANICAL RUBBER GOODS

This 48-page book is for managers, engineers and plant operating men. It shows how you can conserve rubber through proper handling, installation and care of rubber conveyor, elevator and transmission belts; all types of industrial hose; packings; linings; rolls; mountings; and other mechanical rubber goods; and electrical wires, cables, and tapes. For free copies, write directly to Mechanical Goods Division, United States Rubber Company.



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and copies of this free 32-page book on tire care from your local U. S. Tire Dealer or write direct to the United States Rubber Company. Hundreds of thousands of these charts and books are already in the hands of American car owners — helping to save tires, gas and oil.



IN AMERICA'S FIGHT FOR LIFE, EVERY TIRE-MILE MUST BE SAVED FOR ESSENTIAL DRIVING

UNITED STATES RUBBER COMPANY

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Sausage shipping room, 42° - 45°

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GEBHARDT'S job has always been a *fighting* one! For years GEBHARDT COLD AIR CIRCULATORS have successfully fought bacteria, shrinkage and mold . . . they have defeated discoloration and won new freshness, flavor and bloom for all meats. GEBHARDTS are still at war . . . are right now at work defending millions of pounds of America's fighting food—MEAT. So far we are able to make reasonable shipments on GEBHARDTS, complete with automatic equipment, valves and fittings. *Order now!*

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2646 WEST FOND DU LAC AVENUE - MILWAUKEE, WISCONSIN

ESKIMOS

ARE SO CALLED BECAUSE THEY ARE MEAT EATERS. THEIR NAME IS DERIVED FROM AN INDIAN WORD WHICH MEANS: "THOSE WHO EAT RAW FLESH"

DO YOU KNOW



Ol'Man River is the "meat boundary of America" Two thirds of the nation's meat is produced west of the Mississippi - - - two thirds is consumed east of the "Father of Waters".



Independent, itinerant gold washers are called "pork-knockers" in British Guiana because by breaking the rocks to pieces they find just about enough gold to buy the pork upon which they live.

DO YOU KNOW how to **SAVE MONEY** and **INCREASE SALES**?
Mail the coupon for the Answer!

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| <input type="checkbox"/> Bemis Roll Duck. For press cloths, boiling hams, truck covers, etc. | <input type="checkbox"/> Bemis Inside Truck Covers. Made to fit your trucks |
| <input type="checkbox"/> Bemis Cheesecloth, by the bolt, bale or cut to size | <input type="checkbox"/> Bemis Delivery Truck Covers. Have no "weak spots." Also made of insulated canvas |
| <input type="checkbox"/> Bemis Beef or Neck Wipes. Highly absorbent pads of 4 to 6-ply cheesecloth | |

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Maintaining Its Reputation for Dependability!

YOUR ORDER GETS PROMPT ATTENTION AT DIAMOND CRYSTAL!

● In these hurrying days of all-out production, you'll find it pays to deal with Diamond Crystal—as so many leading salt users do. For today, with increased capacity, we are supplying high-grade salt with customary promptness, in a variety of grades and grain-sizes. Our more than half-century of prompt delivery has won Diamond Crystal thousands of satisfied customers, coast-to-coast. Try us and see—Diamond Crystal delivers!



MAKES GOOD
FOOD TASTE
BETTER!



COURTESY OF THE ASSOCIATION OF AMERICAN RAILROADS



MAY WE HELP YOU?

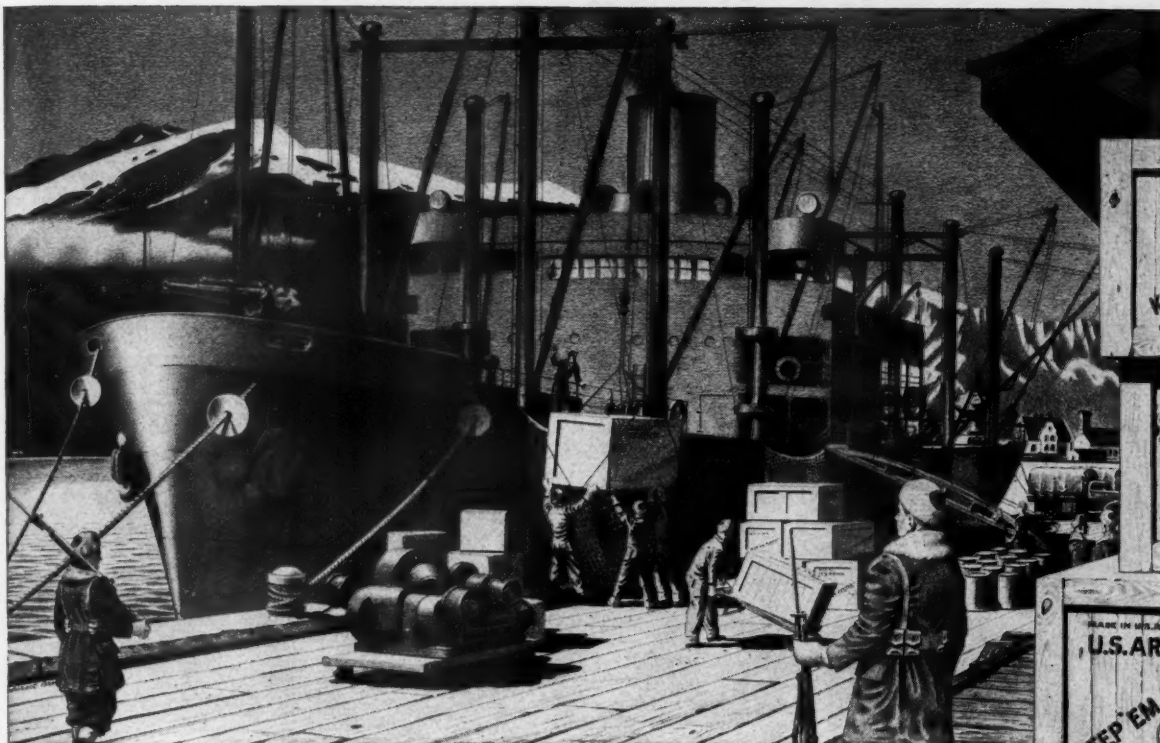
Perhaps we can effect a major improvement in your product . . . or eliminate certain production difficulties . . . by suggesting a simple change in the grain, grade, or amount of salt you use.

Our Technical Service Department, with over 50 years' experience, helps dozens of leading food manufacturers and processors every year. For free counsel, write Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



● Does your household tune in on Kate Smith's program at 12 noon, CBS? It advertises Diamond Crystal Shaker Salt, America's Quality Table Salt in the big red package.

DIAMOND CRYSTAL ALBERGER PROCESS SALT



FROM ICELAND to the West Indies—from Alaska to Australia—our troops must have the best possible food on which to fight. They get

it with canned food. It provides them with balanced, nutritious meals, saves shipping space, eases the supply problem.

No more tin plate for many of you ... means more "square meals" for them

ONLY THE BEST possible food is good enough for our troops. They must have this food in greater and greater quantities. That's why there'll be no more beer, coffee, and many other items packed in tin plate, as we get deeper into the war.

This saves many tons of tin that will go into cans in which more food for carrying on the war will be packed. Food for our fighting forces. Food for civilians behind the lines. (Tin cans, as you may know, are the perfect containers for processed foods.)

So—until the war is won, you'll have to do without the convenience, beauty, and traditional sales appeal of many tin-plated packages.

Many substitute packages may be offered to you for your products. They may not be so good as the familiar tin package, but they'll be the best you can get while there's a war on.

And you can do your part by using your business imagination and capitalizing on these substitute containers. Adapt them to your filling lines. Sell them to your trade. Explain to your trade why these substitutes are necessary for the duration.

REMEMBER: The Government is doing a great job . . . for you, for all of us . . . in controlling the tin supply and directing it where it will do the most good.

In our own laboratories, research on containers is going steadily forward. This research promises not only to improve present containers for your use during the war, but also to develop even better containers of all kinds for your use after the war. AMERICAN CAN COMPANY, NEW YORK, N. Y.

SOME TYPICAL WAR ITEMS MADE BY CAN MAKERS

For our armed forces, can makers supply various types of containers for:

- food rations, explosives, bandages,
- oil, blood plasma transfusion kits,
- delicate anti-aircraft motors,
- emergency water rations, and
- countless other necessities for fighting men.



What's the
Biggest Sales
Point in
**SMOKED
SAUSAGE?**

It's having
Sausage at the
**PEAK OF
FLAVOR!**

**Better Flavor —
Because Armour's
Natural Casings
Permit Great
Smoke Penetration**



SMOKE PENETRATION is what gives sausage the rich, tangy taste that customers like. That's why you should use Armour's *Natural Casings*...because they permit the fragrant smoke to penetrate to the meat...producing that "come-again" flavor!

Of course, better flavor isn't all you

get with Armour's *Natural Casings*—these casings have *strength* to resist breakage...*elasticity* that keeps sausages plump and fresh-looking...and there's *variety* for every possible use!

Next time you order casings, try Armour's. You'll agree that these are the finest casings you've ever seen!

ARMOUR'S NATURAL CASINGS

MEAT PACKERS FEEL PINCH OF PORK AND BEEF CEILINGS

WHILE packers and processors are inclined to give the new Maximum Price Regulation No. 148 on pork a trial, many find that it promises little relief from their difficulties and are convinced that the present pork and beef ceiling setup spells ultimate bankruptcy for a number of the smaller units in the industry. They point out that this not only means a loss for the companies and stockholders involved, but will also freeze much processing capacity in uselessness and allow the dissipation of managerial and technical ability and skilled labor.

Suspension of operations at the Nuckolls Packing Co., Pueblo, Colo., because ceilings made continuance impossible, is pointed out as an example of the grave danger to which many industry units are now exposed. One or two other old and well-known firms have closed their doors in the past two weeks. Closing of more plants will mean that the meat packing industry will find it almost impossible to fill satisfactorily the needs of the armed forces, civilians and our allies, and may well result in chaos when heavy livestock runs of the fall and winter are imposed on processing facilities already strained by wartime restrictions on material and equipment.

Losses Substantial

It was clear this week that substantial losses were being sustained in both the packinghouse pork and beef departments with product prices held at the February 16-20 levels, plus differentials, for pork, and at the highest March levels for beef, while hogs averaged around \$14.35 and steers about \$13.40, Chicago, both above live prices during the base periods. Packers were particularly concerned about the lower grades of beef, on which their maximums were especially low. Even those processors enjoying higher prices on pork sold to the FSCC were undoubtedly losing on their civilian trade.

Moreover, packers were faced with the distribution problem of solving local scarcities and temporary shortages of some types of product, and with the public relations problem of explaining these dislocations. Meat tended to flow to those areas where ceilings were highest and returns were least unprofitable; this resulted in some unfortunate shortages in some areas in the East.

Late this week Price Administrator Leon Henderson cautioned the nation's meat industry against evasion of the

(Continued on page 25.)

House Passes Bill Allowing Extension of U. S. Inspection

A JOINT resolution authorizing the Secretary of Agriculture to provide federal meat inspection in intrastate establishments during the war emergency passed the House of Representatives by unanimous consent this week. Late this week the resolution was approved by the Senate Agricultural Committee; it now faces a vote by the Senate. Extension of inspection

to intrastate houses is not mandatory but at the discretion of the Secretary.

The resolution was introduced by Hampton P. Fulmer, chairman of the House committee on agriculture. It points out that while the Army, Navy, FSCC and other federal agencies require U. S. inspection of the meat products they purchase, about 40 per cent of all pork products are not now eligible for such inspection, and that, as a result, a shortage exists in the supply of meats for the armed forces and civilians. The resolution claims that extension of inspection will aid the war effort by relieving transportation congestion and insuring a more adequate supply of meats for the armed forces and civilians.

The House of Representatives approved the resolution as follows:

"Resolved, that upon application for federal inspection by any slaughtering, meat-canning, salting, packing, rendering, or similar establishment which is

(Continued on page 26.)

INSPECTION EXTENSION SUPPORTED

Below is a telegram sent by THE NATIONAL PROVISIONER to Senator Guy M. Gillette of Iowa, who has agreed to introduce a measure similar to House Joint Resolution 315 in the Senate. The resolution has been approved by the Senate Committee on Agriculture.

HON. GUY M. GILLETTE
UNITED STATES SENATE
SENATE OFFICE BLDG.
WASHINGTON, D.C.

WE REGARD PASSAGE OF HOUSE JOINT RESOLUTION 315 AUTHORIZING THE SECRETARY OF AGRICULTURE TO EXTEND FEDERAL MEAT INSPECTION TO SUITABLE INTRASTATE MEAT PACKING FIRMS AS ESSENTIAL TO CONTINUED EXISTENCE OF MANY COMPANIES IN OUR INDUSTRY. OPENING THE LESS UNPROFITABLE GOVERNMENT MARKET TO THESE FIRMS WILL OFFSET, AT LEAST IN PART, THE DIFFICULTIES UNDER WHICH THEY HAVE BEEN OPERATING SINCE IMPOSITION OF PRICE CEILINGS AND MAY PRESERVE THEIR PROCESS-

ING FACILITIES, MANAGERIAL AND TECHNICAL STAFFS AND PERSONNEL INTACT TO HANDLE THE FLOOD OF MEATS WHICH MUST BE SUPPLIED TO OUR ARMED FORCES, CIVILIANS AND ALLIES DURING THE NEXT FEW YEARS.

WE ARE CONFIDENT THAT THE SECRETARY OF AGRICULTURE AND THE BUREAU OF ANIMAL INDUSTRY CAN MAINTAIN FEDERAL MEAT INSPECTION AT ITS PRESENT HIGH LEVEL OF QUALITY UNDER THE MEASURE AND CONTINUE TO INSURE THAT AMERICAN SOLDIERS, SAILORS AND CONSUMERS RECEIVE THE MOST WHOLE-SOME MEATS. WE MUST ADD, HOWEVER, THAT REAL HELP FOR THE MEAT PACKING INDUSTRY CAN COME ONLY THROUGH CRITICAL AND REALISTIC STUDY AND REVISION OF THE PRESENT PRICE CEILING SETUP.

Edward R. Swem, Editor
The National Provisioner
Magazine of the Meat
Packing Industry

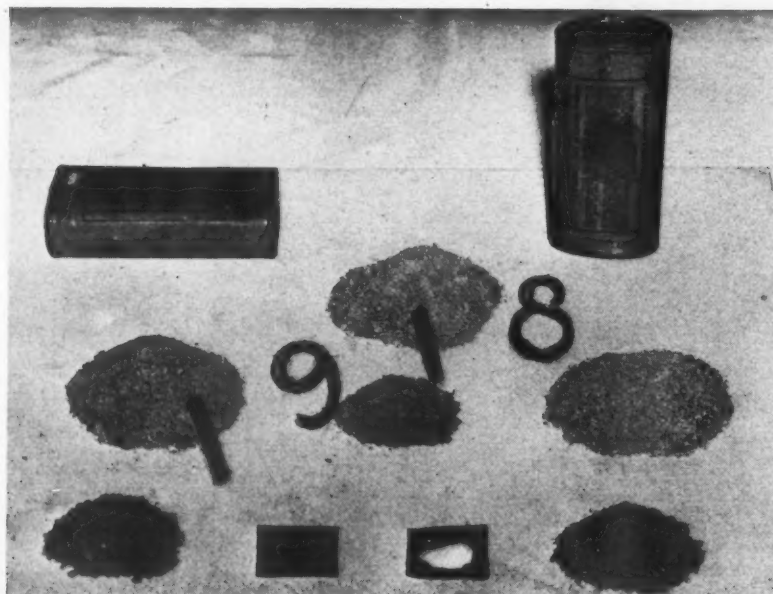
The following reply was received May 28 from Senator Gillette:

"I sponsored Fulmer resolution in Senate. Got it reported unanimously this morning by Senate agricultural committee. Will call it

on the floor Monday morning. Expect no opposition to its enactment into law. Am sure legislation is major contribution to war effort and to millions of citizens."

Senator Guy M. Gillette

Meat Dehydration Research is Shaping New Food Weapon for War



AN IMPORTANT food factor in World War I, dehydrated meat appears destined to play an even bigger role in the winning of World War II.

A shipment of dehydrated mutton has already been made to Great Britain by an Australian packer. Test work with dehydrated meat has been going on in this country for some time in Chicago, at the government experimental station at Beltsville, Md., on the Pacific Coast and elsewhere. Manufacturers of dehydrating equipment are cooperating, and have been doing work on their own initiative. At least two equipment makers with experience in dehydrating other food products believe they have the answer to the special problems involved in removing moisture from meat.

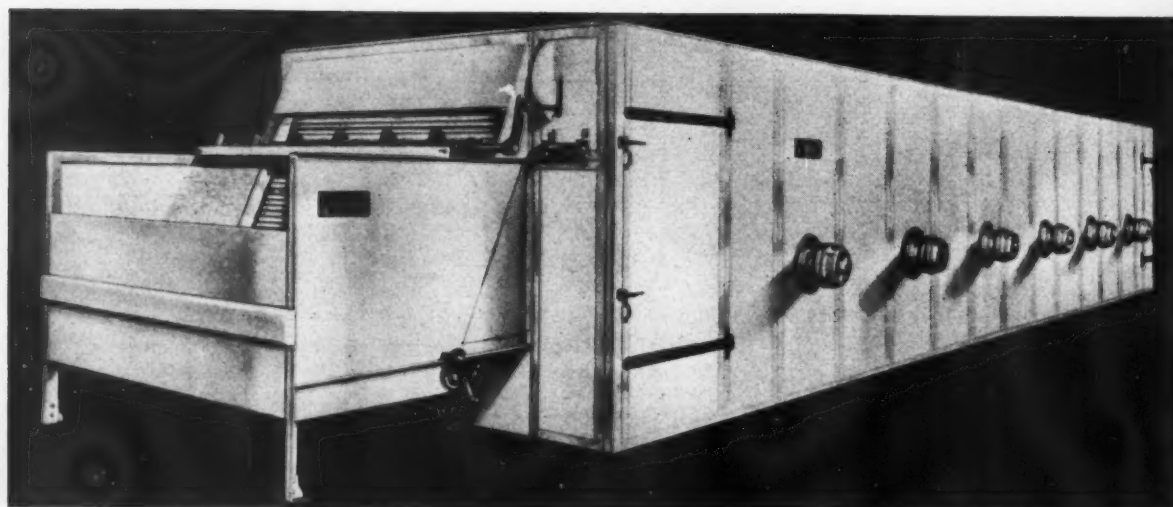
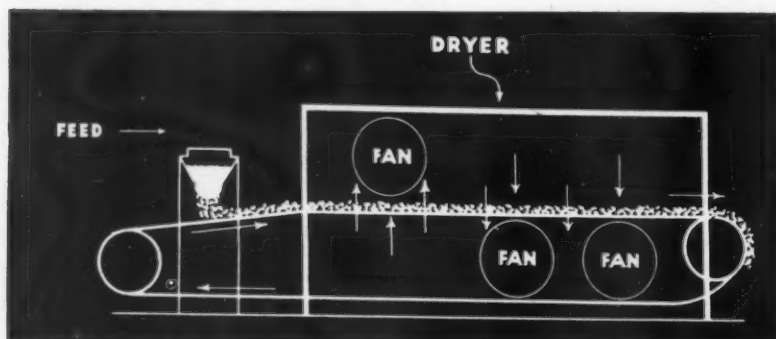
Meat dehydration is not new. It was one of the earliest known methods of meat preservation; its beginnings are lost in antiquity. Today, the problem is far more than one of merely removing the water to produce a product that

PROGRESS IN DEHYDRATION

ABOVE.—Dehydrated foods played a part in army emergency rations of 1917-'18. The day's food supply contained dehydrated meat and cereal mixture, chocolate, salt and pepper. This old sample was packed by Armour at Kansas City.

LEFT.—Diagram of conveyor-type dehydrator for meat. In the first stage, heated air is brought up through the product from below.

BELOW.—Conveyor-type dehydrator by Proctor and Schwartz. Meat is dried to 7 per cent moisture in less than an hour. In first stage of dehydration, the ground, cooked meat is put on belt in thin layers. When partially dried it goes on a second conveyor at a considerably greater depth.



will keep. Palatability of the finished product—after it has been remoistened and prepared for human consumption—is one of the principal considerations. Then there is the major problem of obtaining equipment that will allow volume production at low handling cost to meet the expected needs of the FSCC and the armed forces.

Proper storage of the dehydrated product is another detail awaiting final solution. But good progress is being made all along the line. More is being learned about the stage of moisture removal that can be reached without changing the meat protein. The percentage of fat that can be allowed for best results and optimum processing of the meat before dehydration are further points being cleared up by meat researchers.

Conservation of shipping space is the principal reason for dehydration. The dehydrated Australian mutton mentioned above, in its original form, would have required 15 times more space than did the dried product! As for dehydrated vegetables, the Army has already ordered 18,000,000 lbs. of potatoes, onions, carrots, cabbage, beets, rutabagas and sweet potatoes. Lend-lease demand also enters into the picture. For some time, dehydrated eggs and milk products have been going abroad in heavy volume, to save space. So why not dehydrated meat?

Moisture Considerations

Meat dehydration work in this country has centered largely around beef. In Britain, meat drying work has been under way for a considerable period of time. Some of the British dehydrated product has been brought down to 3.5 per cent moisture. Indications are that 10 per cent moisture may be the allowable maximum for best results, with 6, 7, or 8 per cent resulting in product of best taste and superior keeping qualities. If meat is dehydrated too far, there is the danger of proteins being broken down. Overseas work with meat containing up to 35 per cent fat and research in this country on fat percentages show varying results. Indications are that the lower fat percentage makes for the most acceptable product.

Best results are obtained with meat that has been cooked, after first having been processed into small pieces and then desiccated at low temperatures. Drying may be done in either vacuum or air dryers. Preparation of the meat before cooking indicates that grinding to a "hamburger" consistency makes for a better finished product than meat cut into larger pieces. While the coarser material can be successfully dehydrated, it is not as easily reconstituted for consumption.

Some types of drying equipment used for vegetables and fruits do not appear completely adaptable for meat dehydrating. Many, for example, contain a considerable amount of wood. From the construction and the sanitary standpoint, this may not be desirable. Use of vacuum or air drying systems in which the product is placed on trays makes



Swift Develops Dehydrated Pard

PERFECTION of a new Pard dog food in dehydrated form, which upon addition of water returns to the normal consistency of the former well-known product while retaining its characteristic color, odor and palatability, was announced on May 18 by Swift & Company. Sales to the trade began on that date.

The new Pard (Dehydrated), as it is called, is packaged in a paperboard container (see accompanying illustration) virtually identical in size, shape and appearance with the former can. A sticker atop the container explains that two packages of the dehydrated Pard, when water is added, are the equivalent of three of the former cans in nutrition value.

A sidelight on the development of the new product is the use of minute quantities of gum guaiac, a patented anti-oxidant discovered by Swift scientists several years ago and now used to protect Swift's new bland-type lard against rancidity.

"To retain all the characteristics of the original canned dog food while removing moisture to permit sale in paperboard packages has been the dog food industry's extremely difficult problem," stated Dr. R. C. Newton, vice president in charge of scientific research. "It would have been relatively simple to switch over to a dry mixture or even to a simple dehydrated food which, while nutritious, would nevertheless sacrifice qualities of color, odor, meaty texture and palatability. . . .

"By taking more time to study the problem, and still more time to test the results, the members of our research staff have developed a product which meets the needs of the dog and the desires of his owner, and solves the problem of saving metal needed for the war effort," Dr. Newton concluded.

Pard kennel generation feeding tests, featured in the company's national advertising over a period of several years, have already been started with 23 registered dogs being fed on nothing but the new Pard and water. Swift research men found the dogs liked the new product in both dry and wet forms, although the latter was more favored.

In announcing the new product to the general public, Swift officials joined other meat industry leaders in emphasizing that more efficient wartime use of meats for human consumption will result from development of the dehydrated equivalent of the former canned dog food.

In the above photo, C. M. Olson, manager of the Pard department of Swift & Company, does the pouring, while Dr. H. E. Robinson (standing at right), head of nutritional research activities, George J. Stewart (seated, left) and O. E. Jones, vice presidents, preview the new Pard.

for considerable handling and there is sometimes trouble with the dried product adhering to the tray surface. While the vacuum type of dryer may produce a somewhat better product in the case of a powdered form, it may be slower than systems in which there is forced circulation of air.

One system with considerable merit for the meat industry, which may be the answer to quantity dehydrated meat production, is a system involving forced air circulation with the product traveling on an endless conveyor. Labor is

kept at a minimum. In experimental runs, one unit, it has been found, can process 1,000 lbs. of meat in around 45 minutes. Tests indicate that overall cost of dehydration in this type of machine is 2c per pound of dried product—taking into consideration interest and depreciation on the investment, fuel, power and labor.

Packaging of dehydrated meat so it will not absorb moisture before being used, and so that color and quality will not depreciate, is another problem that

(Continued on page 24.)

The

National Household Grease Salvage Plan

THE Chicago plan for salvaging household grease has been studied by the War Production Board and a similar program will soon be initiated on a nation-wide scale by the Bureau of Industrial Conservation of WPB.

Under the national program, housewives throughout the U. S. will be asked to save all kitchen greases, such as bacon drippings and spent deep frying fat, and take them to their local retail meat stores where the retailer will buy them. The grease will then be picked up by the agency which normally collects shop fats.

The national retail food dealers associations and the various chain store companies have promised to support the program.

WPB has asked the meat packing industry to cooperate by distributing copies of a letter by Lessing Rosenwald explaining the plan to every individual retail meat dealer. WPB also wishes to place a special letter from Lessing Rosenwald in the hands of every packer salesman.

The American Meat Institute is handling the distribution of the letters through its local chairmen. The chairmen have called informal meetings of packers in their areas to arrange for distributing the letter to dealers. Chairmen have been supplied with the number of letters needed to cover the retail trade in each area, as well as letters to packer salesmen enlisting their support.

The letter to dealers emphasizes the need for salvaging the 2 billion lbs. of fats wasted in the kitchen each year. It requests the dealer to display a sign saying that his shop is a fat collection station, and to encourage housewives to bring in their fats (at least a pound at a time and in metal containers). Retailers are being told to pay for fats in accordance with prices paid by renderers, allowing themselves 1c per lb. for handling.

Packer salesmen are being asked to see that each dealer displays his fat collection sign, to put dealers not served by fat collectors in touch with such firms and to find a way of moving fats back to rendering plants when regular fat pickup service is not available.

MEAT RATED "MAIN DISH" IN FOOD SURVEY

The selection of the main dish was reported as the beginning-point in meal planning by over half of the housewives interviewed in a recent group survey made by the Leo Burnett Co., Chicago advertising agency. Meat was named as the main dish around which 65 per cent of these women plan. Vegetables, salad, dessert, beverage and incidentals are decided in the order named after selection of the main dish.



Army Veterinarians Play Vital Role In Speeding Fresh Meats to Forces

ONE of the biggest jobs in Uncle Sam's army is to keep food rolling to the fighting men—wherever they may be on duty. Located in the "meat basket" of the nation, the Seventh Corps Area, commanded by Major General Frederick E. Uhl, with headquarters at Omaha, is playing a vital part in keeping the food rolling from the important producing states of Iowa, Nebraska, Minnesota, Missouri and Kansas. In a recent month, Seventh Corps Area inspectors passed on 63,932,047 lbs. of products of animal origin. Meat, butter and eggs represented in this total exceeded 100 carloads a day.

Inspection for purity and quality is the job of the veterinarian and his staff of 44 officers and 100 enlisted men operating over the area. Routine of army inspection and buying has been speeded up materially. The process starts with two Quartermaster units in Chicago—the Quartermaster Depot and the headquarters of the Perishable Subsistence Branch, Office of the Quartermaster General.

There is no more advertising for bids. A packinghouse with products to sell to the Army gets in touch with one of the Chicago units by phone, telegram or letter. Or the Chicago Quartermaster unit may call approved processors for purchase arrangements. Contract provisions can be made by phone or telegram.

Typical procedure in case of fresh meat product deliveries is as follows: A Waterloo, Ia., packer and the Chicago Quartermaster units agree by telephone on the specifications and price of a carload of pork for shipment to southern Missouri—shipment to be made as quickly as possible. An officer in Chicago immediately communicates with the corps area veterinarian in Omaha, possibly by radio. The veterinarian contacts the veterinary inspection center at Fort Des Moines, and an inspector is sent immediately to the plant.

At Waterloo, the officer or enlisted man detailed for the inspection goes over the meat thoroughly (see cut), stamping it for quality. Not only does he make sure it meets the high specifications for purchases, but follows it through all processing. When the meat is loaded on the refrigerator car, it is only with his final "O.K."

After passing final inspection, the carload is shipped to southern Missouri. Ordinarily the receiver accepts the Army inspection made at point of origin, but the car may be rejected if conditions warrant. The receiving unit transmits the record of its inspection back to the office of the corps area veterinarian at Omaha. Here it is compared with the first inspection report sent in by the Fort Des Moines inspection center. Any great variance between the two reports calls for a careful check-up.

Under the present system of buying and inspection in the Seventh Corps Area, it is possible for product to be ordered in the morning from Chicago, inspected, and shipped out the same day. Inspection centers are located at Omaha, Fort Snelling, Minn., Fort Des Moines, Fort Warren, Wyoming, Denver, Kansas City, Sioux City, and East St. Louis.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

Think About Tender Hams

After your hams are pumped with Prague Powder Pickle, you should rub them with Dry Prague Mixture (Dry Cure). This sweet, juicy "short-time cure" shows less shrinkage than long time cures. We use less salt in our "Prague Cures." The "Rich, Ripe Flavor" goes right down to the bone. Why not make the 7-Day Cure. In our opinion it is safer.

LET US WORK TOGETHER

We recommend Prague Powder as our best cure. We think all artery pumped hams should be finished in dry rub like "Sugar Cured Bacon" to make a drier ham. We say our Big Boy pump is made right. We say artery pumping is most desirable. Listen carefully—We teach a theory—When you open the pores by artery pumping and use PRAGUE POWDER PICKLE, it acts immediately to fix the color and start the ripening process by the introduction of curing action. We believe the ham has *extra flavor*.

This cut shows an X-ray picture of an artery pumped ham



PRAGUE POWDER cures Sausage Meats in Silent Cutter

There is nothing more important than curing your sausage meats perfectly and quickly.

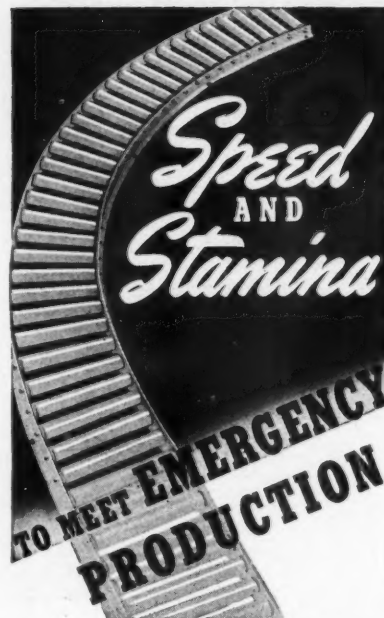
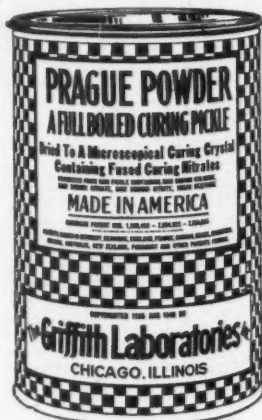
Silent Cutter Curing with PRAGUE POWDER is Safe, Fast, Practical and Economical as to Time, Space and Labor Costs. This cure, originally developed to meet an emergency situation for quick production, Silent Cutter Curing with PRAGUE POWDER is here to stay for regular production. It is faster, more practical, eliminates two handlings, saves storage space and produces a more flavorful, better colored, higher yielding smoked sausage.

THE GRIFFITH LABORATORIES

1415-1431 West 37th St., Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, N. J.

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario



Uninterrupted handling service—24 hours daily, a full seven days per week—that's what defense industries can expect and get from Standard Conveyors. Strategically planned and installed throughout your plant, Standard Conveyors—power and gravity, for all types of commodities except bulk—accelerate the pace of production all along the line.

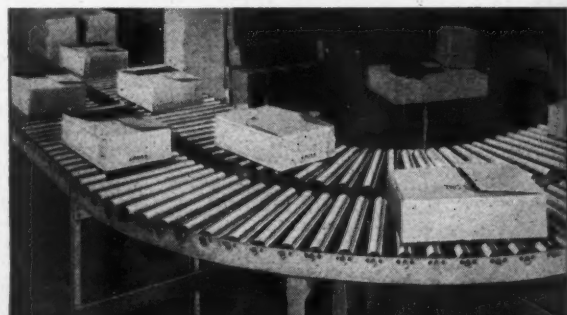
76 Pages of Standard Conveyor Applications and Suggestions:

The booklet, "Conveyors by Standard," shows a wide variety of power and gravity conveyors—applications in practically all industries—suggestions as to types of conveyors best suited for particular products and handling problems.

Write for Bulletin NW-4
"Conveyors by Standard"

STANDARD CONVEYOR COMPANY

General Offices: North St. Paul, Minn.
Sales and Service in All Principal Cities



Standard
CONVEYORS
"THE STANDARD OF VALUE"



Recent WPB and OPA Orders Affecting the Meat Industry



IN RECENT days the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and statements which are of interest to the meat packing industry:

HIDE CONSERVATION.—A proposed cattle hide and calfskin conservation order was discussed at a meeting of upper leather, sole leather and hide and skin sub-committees of the leather and leather goods industry advisory committee of WPB last week. Under the proposed order, domestic cattle hides, calf and kip skins, unsold or taken off after a specified date, would be allocated equitably among tanners by WPB. Imported cattle hides and calf and kip skins are already allocated. The proposed order would reserve a larger proportion of domestic output for military purposes.

FAIR TRADE.—Agreements or regulations which, in more than half the states, prescribe minimum prices for various articles, cannot legally fix prices above the ceilings set by the General Maximum Price Regulation, according to OPA. However, the federal regulation does not authorize a merchant to sell below minimum prices established under a fair trade act or agreement.

SHIPPING BOXES.—No change has been made in the maximum prices for set-up, folding, corrugated and solid fibre boxes, OPA announced last week. Top prices for these products are the prices allowed under provisions of the General Maximum Price Regulation.

EXPORT CEILINGS.—Agents or subsidiaries of American exporters selling to foreign consumers in Latin America or other foreign countries must abide by the ceiling prices established by OPA'S Maximum Export Price Regulation. The regulation has been amended to: 1) Allow an alternative pricing base so exporters who buy for resale will not lose the benefit of a good bargain on merchandise acquired for sale abroad;

NEW DEHYDRATED DOG FOOD

Production of a new dehydrated dog food known as Meaty Meal by the Lardan Packing Co., Inc., New York, will be supervised by Charles Melman, who has joined the organization. Mr. Melman reports that the new product, which uses dehydrated toast as a base and contains a number of other ingredients, including dehydrated beef, will be available soon in units from a 4-oz. container to 100-lb. bags.

2) Fix July 1 as a deadline for exception from regulation of shipments made under general licenses against contracts entered into prior to April 30; 3) Provide a more definitive method of determining base export prices on goods not subject to domestic price control; 4) Require that "drawback" of import duties or export subsidy be deducted from base export prices.

RETAIL CEILINGS.—Packer salesmen may be interested in making sure that their dealers receive a copy of "What Every Retailer Should Know About the General Maximum Price Regulation"—a bulletin setting forth the A, B, C or price regulations—which is being distributed by OPA.

CEILINGS.—Because of delays in transportation and communications between continental United States and Hawaii, Price Administrator Leon Henderson has announced the postponement until June 18 of the date on which universal price ceilings, now in effect in the United States, would apply in Hawaii. The provision that persons subject to the regulation must at once preserve all existing records showing their prices during the March base period remains.

Said to be the oldest ice machine of its kind in the U. S., an Arctic vertical double-acting compressor, bearing serial number 49, has been doing daily 24-hour service since 1883, John Morrell & Co. reports. It has 50-ton capacity.



FULLERGRIP Ham Mould CLEANING BRUSH

FOR USE on single brush or commercial three-brush machines. A new design core that provides for refilling by your mechanic. Extra Fullergript Refills may be stocked for quick application to the original Fuller cores. No need to buy extra cores. Fuller Brush Refills contain heavier pack of material, held in indestructible steel backing. Will outwear ordinary brushes four to seven times.

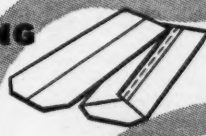
Also try our complete line of Floor Brushes,
Mops, Dusters and the famous Fuller Fiber Broom.

The **FULLER BRUSH Company**
Industrial Division, Dept. 8C
3596 MAIN STREET HARTFORD, CONN.

Make a sales-virtue out of your

PACKAGING

NECESSITY



If you are faced with a shortage of your customary packaging material, consider ZIPP Vegetable Parchment Casing. You may discover in ZIPP Casing sales features that your present package lacks . . . preservative qualities, for example, or better appearance or lower cost to offset rising production costs. Already ZIPP Casing is taking to market such food products as dried powdered fruits, cheese, dog-food, ice-cream, sausage meat, etc.

Write us! We'll gladly send you samples and complete information.



PUT YOUR PACKAGE
REPLACEMENT PROBLEM
UP TO US

IDENTIFICATION, INC.

4543 N. Ravenswood Ave., Chicago, Ill.
Manufacturers of ZIPP Vegetable Parchment Casings

Up and down the MEAT TRAIL

"Bob" Johnson, Chicago Meat Trade Official, Passes at 46

Robert I. Johnson, 46, well known in the Chicago fresh meat and provisions trade for many years, died May 26



"BOB" JOHNSON

of a heart attack. For the past two years Mr. Johnson was connected with the P. Brennan Co., Chicago pork packing firm, as sales manager. Previous to that he spent 20 years with Oscar Mayer and Co., starting as a book keeper and working up to the position of provisions manager at the Madison, Wis., plant. Mr. Johnson

was not only widely and favorably known in the Chicago trade but had a broad circle of friends in the East and the South.

He is survived by his widow and three sons. Funeral services were held May 28 with interment at Mt. Vernon cemetery, Half Day, Ill.

H. B. George Named Adviser on Food Purchases for Army

Harry B. George, jr., Winnetka, Ill., formerly director of purchases of the middle western division, Great Atlantic & Pacific Tea Co., has been named special adviser to the Quartermaster General for the procurement of perishable foods for the U. S. Army, the War Department announces. He will assist in the coordination of purchases of perishable foods such as meats, fish, poultry, butter, eggs, cheese and fresh fruits and vegetables. Mr. George will be located at field headquarters, perishable branch, subsistence division, Office of the Quartermaster General, Chicago. He was previously with the War Production Board and the Office of Production Management.

Parade at Yards Launches Spirited Drive for USO Funds

Chicago stockyards and packinghouse firms put on a colorful parade May 27 to start a drive for USO funds in that district. Some 20 floats representing Chicago packers and stockyards district firms, a crack drill team and band from Camp Grant, Rockford, Ill., a color guard from Ft. Sheridan, and various pieces of Army mechanized equipment participated in the parade, as well as horsemen representing packer livestock



DEEP IN THE HEART OF TEXAS

No, it isn't the Lone Ranger and Gene Autry. It's Albert Lewis (mounted), vice president, Colonial Provision Co., Boston, and Howard Medici, vice president, the Visking Corporation, Chicago, "getting set for Jap hunting" in the Lone Star State.

buyers and livestock commission firms. The parade was sponsored by William B. Traynor, Swift and Company vice president, who is in charge of the USO drive in the Chicago stockyards area. Service men participating in the parade were company guests at luncheon. An interested onlooker from the reviewing stand was Holman Pettibone, in charge of the Chicago USO drive, who is considering the parade idea to arouse public interest in other parts of the city.

☆ On the Home Front ☆

Paterson Parchment Paper Co., Bristol, Pa., on May 13 was awarded a Minute Man flag and certificate of honor for 100 per cent participation in the payroll deduction plan of war bond purchases. C. H. Cashmore, president of the company, accepted the certificate on behalf of the organization.

Fred C. Cahn announces that both The Adler Co., Cincinnati, and Fred C. Cahn, Inc., Chicago, began participation in the payroll deduction plan of war bond purchases on January 1, 1942. The combined number of employees in the two firms is about 250.

Personalities and Events Of the Week

First week of the kitchen grease salvage campaign in Omaha netted between 200 and 300 lbs. of fat, according to L. O. Barr, general manager for Swift & Company. The campaign in Omaha is sponsored by the women's division of the chamber of commerce.

An addition to the Schwartzman Packing Co., Albuquerque, Ariz., which was nearing completion and was to have replaced a building destroyed by fire several months ago, was gutted by a new blaze a short time ago. The building was of one and two story construction, measuring 100 by 200 ft.

Irwin L. Hirsch, Independent Casing Co. representative, is now back on the job after having fully recovered from an attack of pneumonia. Irwin and other members of the Independent organization are justifiably proud of the Minute Man flag recently awarded the firm for its participation in war bond purchases.

Joseph W. Lavery, 77, who was affiliated with Armour and Company prior to his retirement in 1935, died on May 17 in a Kansas City hospital. He was credited with being the originator of truck deliveries from Kansas City to Independence, Mo., a suburb.

Among meat trade figures visiting Chicago this week was Ben H. Rosenthal, head of the Dallas, Tex., firm of Ben H. Rosenthal & Co.

Baseball team of the Kuhner Packing Co., Muncie, Ind., will play its home games this season in the park at Summitville, Ind.

Davenport Phelps, west coast representative of the National Live Stock and Meat Board, recently staged a demonstration of meat selection and cookery methods before the Cowbelles, auxiliary organization of the Idaho Cattlemen, at Boise.

American Blower Corp., pioneer in the development and manufacture of fluid drive mechanisms, received the coveted Navy "E" burgee on May 14 in recognition of its service in production of fluid drives and other naval material.

An American flag measuring 10 by 17 ft., purchased by cutting room employees of Kingan & Co., Indianapolis, was dedicated in ceremonies held at the plant recently.

At a street sale of war bonds and stamps in St. Joseph, Mo., on May 16, George Damsel, manager of the Armour and Company plant there, had the honor of making the first sale—\$16 in stamps. His mother was the purchaser.

John A. Gebelein, Inc., pork packer of Baltimore, Md., since 1853, has announced that its business is being liquidated.

Among the cities in which meetings have been held recently to discuss new phases of the American Meat Institute's national advertising and merchandising campaign are Wichita, Kans., Pittsburgh, Pa., Omaha, Neb., Cincinnati, O., Seattle and Yakima, Wash., and Milwaukee, Wis.

More than 60 per cent of the available exhibition space for the second National Chemical Exposition is already under contract. Victor Conquest, director of research for Armour and Company, who is chairman of the show committee, announced recently. The exposition will be held at the Stevens hotel, Chicago, November 17 to 22.

Warren C. Smith, who is associated with his father, C. H. Smith, as a distributor of wholesale meats at Sacramento, Calif., is honeymooning at Palm Springs, Calif., with his bride, the former Dorothy English McGrane. Mr. and Mrs. Smith will make their home in Sacramento.

Wetch & Bower, wholesale meat dealers of Donald, Wash., have placed their new killing floor in operation. Cost of the plant project and addition, including new equipment, exceeded \$6,000. Joseph Wetch is manager of the plant.

Lesley McCreath, jr., manager of the Swift & Company branch at Scranton, Pa., has received a commission as lieutenant junior grade, U. S. Naval Reserve, and has been assigned to aviation duty.

John Milton, representative of the American Meat Institute, in an address before 1,000 Milwaukee meat dealers on May 19, predicted that if pork is rationed, it will not be for long, and that there will be no "meatless days" in this war.

Henry C. Pohlson, 70, who was affiliated with Armour and Company for a number of years before entering the grain brokerage business in Chicago, from which he recently retired, died early this month at Ft. Worth, Tex., from a self-inflicted bullet wound. He had been in poor health for the past two years.

Dr. P. P. Starr and Dr. C. J. Paclik have been named as city meat inspectors at Gainesville, Tex., following passage of an ordinance requiring inspection of all meat offered for sale in the city.

George Buchanan, formerly of Cleveland, has been named district manager of Rath Packing Co., Akron, O.

Robert P. Cooke, representative for Kingan & Co. at Pittsburgh, Pa., entered the Army last week.

Frederick Cox Riggs, 64, in charge of the cutting floor at Swift & Company's Gansevoort-Barclay market, New York, died on May 28. Mr. Riggs joined the Swift organization in 1912 at New York and had 27 years of continuous service with the company, beginning in 1915. He was to have been retired on pension by November 1.

Canada Packers Honors 240 Veteran Workers at Banquet

Service totaling 203 years with Canada Packers and its predecessor companies was represented by the four guests of honor at a banquet in Toronto tendered by Canada Packers, Limited, to 240 employees, each of whom had served with the company at least 25 years. The guests of honor, Frank O'Donahue, William Murdoch, William Thomas and Alfred Collett, were presented gold watches by the company.



J. S. McLEAN

The presentations were made by Brigadier-General John A. Gunn, previously president of Gunns, Limited, and W. E. Bosnell, superintendent of Canada Packers' Toronto plant. J. S. McLean, president of the company, who completed his forty-first year with the business last March, acted as toastmaster.

James A. Gallagher, formerly secretary and general manager of the old Union Meat Co. and the Union Stock Yards at San Antonio, Tex., until recently associated with the Apache Meat Co. of that city, has resigned to join the priorities division of the War Production Board, with offices in the Majestic bldg., San Antonio.

Roe S. Clark, vice president and treasurer of the Package Machinery Co., Springfield, Mass., was elected president of the National Metal Trade

Association on May 20 at the conclusion of the organization's annual convention at the Hotel Biltmore, New York.

Samuel and Bertram Merzorian have established the Merzorian Packing Co. at 300 Santa Fe ave., Fresno, Calif.

Col. E. N. Wentworth, director of Armour and Company's livestock bureau, served as judge at the first fat stock show staged at Bragg stockyards, Birmingham, Ala. The show was sponsored by the city's junior chamber of commerce.

Another Swift & Company plant raised the Minute Man flag on May 13 when ceremonies denoting participation in the payroll deduction plan of war bond purchases were held at the company's S. St. Joseph, Mo., plant. Many employees assembled in front of the plant to witness the presentation and hear short talks by local officials.

M. H. Nagle, president, M. H. Nagle, Inc., 300 Johnson ave., Brooklyn, N. Y. has purchased the business and plant of Leo Schloss, Inc., Newark, N. J., and effective June 1 will conduct slaughtering at both plants under Nagle supervision and ownership. The Schloss company, formed in 1870, enjoyed successful acceptance in kosher beef circles and its acquisition by M. H. Nagle, Inc., will insure a continuation of its excellent service to the trade. The Nagle family has long been associated in slaughtering and wholesale meat business, founding the Nagle Packing Co., Jersey City, which was sold to Cudahy Packing Co. in 1926. Later, Mr. Nagle and his brothers established a kosher cattle abattoir.

A meat judging contest was held recently at the plant of the Madison Packing Co., Madison, Wis., for students of the Wisconsin college of agriculture. Eight carcasses were judged.



MORRELL WORKERS GET FINGERPRINTED

Fingerprinting of all employees of John Morrell and Co., Ottumwa, Ia., has been started and probably will be completed within two weeks. Every employee and official of the firm will be fingerprinted and photographed and other identifying characteristics will be recorded. In the photo, Madelyn Melton of the sliced bacon department and George M. Foster, vice president in charge of operations, are going through the procedure. Assisting Mr. Foster is plant officer James Young; Donald Cox fingerprints Miss Melton.

SALVAGE SUGGESTIONS FOR PLANT REFRIGERATION STAFFS

A NUMBER of critical metals and other materials can be conserved or salvaged in the meat packing plant's refrigeration department and engine room. Many salvage ideas may not occur at once to the operating staff; therefore, it is a good idea to have them look over reports of accomplishments in other industrial plants, even though these are far removed from the meat packing industry.

For example, the Grasselli, N. J., plant of the E. I. duPont de Nemours Co., has been conducting an outstanding salvage campaign. While many details of the labor-management committee's report are not of interest to packers, some of the following salvage ideas might well be followed out by meat plant operating men:

The company formerly burned off the rubber insulation from copper wires and cables so as to salvage the copper. It now salvages the rubber by squeezing the wire or cable through a set of rollers, thus permitting the rubber to be easily removed from the wire.

All the short stubs of welding rods are saved for return to the welding supplier for credit.

All worn out or broken steel punches, dies, drills and high speed tools are salvaged.

Fuse Cases Collected

All burned out electrical fuse cases are collected and returned to the manufacturer for refilling.

Dry cell batteries of all types, including flash lights, are collected when worn out for the zinc salvage.

All waste burlap is being collected.

Wiping rags are being collected when dirty and are being washed for re-use.

Metal motor covers, coupling guards, machine guards and brackets are being standardized to conserve steel.

All waste asbestos and other insulating materials are being collected.

The elimination of bolts, nuts, straps, etc., has been accomplished wherever practicable and welding substituted to conserve both labor and materials.

To save structural steel, short pieces of pipe have been salvaged and used for minor structural members, hand railings and steel line supports.

When dismantling corrugated metal siding or roofing, the material is inspected and assorted so that the good pieces may be reclaimed for patching purposes.

The company is using wood and wood treated with fire retardant as a substitute for iron and steel wherever practicable.

Swinging scaffolds are used wherever practicable to conserve on lumber and nails.

At one time all electrical extension cords were discarded when the rubber insulation was found defective. Cords that are in sufficiently safe condition are now vulcanized. After repairs are made the cord is tested with a violet ray machine to assure full and safe protection to the user.

For salvaging purposes the vulcanization process is further carried to rubber gloves, rubber boots, overshoes, etc.

Steel containers received with all sorts of material are salvaged.

Valves of all descriptions are collected and repaired as conditions may warrant for re-use.

In the conservation of insulated electrical wiring, the wiring is measured exactly before being drawn through conduit.

The consumption of tetrachloride for the cleaning of electrical motors has been considerably decreased by the use of steam and water with subsequent drying out.

Ball and roller bearings formerly discarded are now being carefully inspected and reconditioned wherever possible.

All bearing metals, such as babbitt, are being collected.

The brass bases from all burned out electric bulbs are collected.

The extension of paint spraying machines is aiding in the conservation of paint brushes.

The clear protecting glass, which covers the more expensive blue glass in welder and burner helmets and shields, is now being obtained from salvaged window glass.

Nutrition Foundation Announces 36 Grants

A total of 36 grants involving the expenditure of \$125,000 for independent research in the field of nutrition has been awarded by the Nutrition Foundation, Inc. The foundation is supported by 17 leading food firms, each contributing \$50,000. Dr. Karl T. Compton, president of Massachusetts Institute of Technology, is head of the board of directors.

Recipients of the grants include universities and research organizations throughout the U. S. and one in Canada. Awards average \$3,500, with the maximum \$7,000. The 36 recipients were selected from 81 applicants by a scientific advisory board headed by Dr. Charles Glen King, national authority on nutrition. Applications were judged on their contribution to the war effort, immediate advantage to public health, and long-time advancement of the science of nutrition.

Studies approved include experiments in nutrition in relation to fatigue, foods giving maximum results on fighting fronts and in war industries, effects of environment on nutritional requirements, nutritional factors in the healing of bone fractures, and the relation of nutrition to tooth decay.

Universities given grants include Yale, Cornell, Columbia, Pittsburgh, Illinois, Purdue, Stanford, Minnesota, Chicago, California, Rochester, Fordham, Cincinnati, Northwestern, Wayne and Emory. Also on the list of educational institutions are Ontario Agricultural College, Oregon State College, Alabama Polytechnic Institute, and Johns Hopkins School of Medicine. Independent receiving grants include the Children's Fund of Michigan, Nutrition Board of the National Research Council, and the New York State Agricultural Experiment Station.



ADHERES TO PRECISE TIMETABLE SCHEDULE

This 28-ft. refrigerated unit, a stainless steel Fruehauf trailer with cab-over-engine International tractor-truck, carries boxed meats, hung beef and veal from the vicinity of Eau Claire, Wis., into the Chicago market. Accurately controlled interior temperatures are assured regardless of weather conditions.



Through three decades of advanced manufacturing methods. UNITED'S has kept pace with refrigeration progress. Every feature essential to proper insulation is embodied in UNITED'S B. B. Corkboard . . . each a milestone to maximum insulation efficiency.

UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

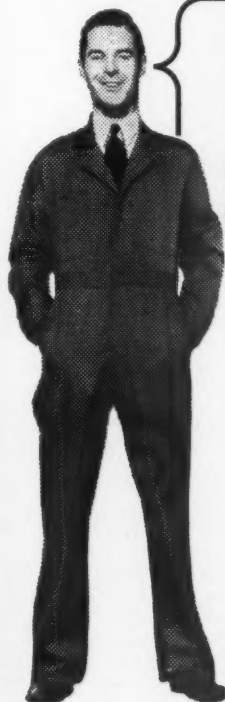
SALES OFFICES AND WAREHOUSES

Albany, N. Y.
Baltimore, Md.
Boston, Mass.
Buffalo, N. Y.
Chicago, Ill.

Cincinnati, Ohio
Cleveland, Ohio
Hartford, Conn.
Indianapolis, Ind.
Los Angeles, Calif.

Milwaukee, Wis.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.



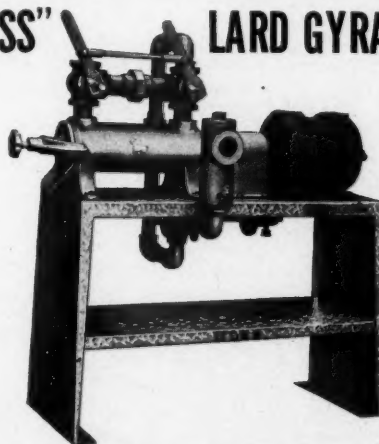
REPAIR BROKEN FLOORS NOW WITH CLEVE-O-CEMENT

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ODT Suggestions on Truck Conservation

PREVENTIVE maintenance and the rebuilding of used parts are among some of the suggestions recently issued by Joseph B. Eastman, Director of Defense Transportation, for the conservation of America's automotive and truck fleets.

The maintenance of nearly 5,000,000 commercial vehicles in this country is costing nearly a billion dollars in labor and vital materials annually. Better operating practices, Mr. Eastman pointed out, will result in a decrease in the demand for new parts and ma-

terials, thereby diverting labor and materials directly into war production and increasing the number of vehicles available for service on the highways. Improved operating practices also will serve to expedite the rapid flow of goods through a reduction in road breakdowns, in the accident rate and in the truck owners' costs for labor and materials.

Preventive maintenance is the original "stitch in time" in automotive operation. The manuals of operation that are issued with new motor vehicles contain valuable information and suggestions.

Worn or damaged parts may largely be reclaimed or rebuilt. As the war progresses, parts will become harder

to get because it is necessary for factories to concentrate on actual fighting material. If many of the more expensive parts are rebuilt, the re-use of parts can be the means of saving large quantities of vital raw materials which are now so hard to get.

Among the typical parts, drive shafts, worn at the joints because of neglect, need not be scrapped. Two new universal joints may be welded to the old tubes to make a serviceable assembly. Crank shafts need not be scrapped even if they are so worn at the main or connecting rod bearing surfaces that regrinds to standard sizes are impossible. Mechanics familiar with metal coating can reclaim the shafts by cleaning the foundation material, spraying the metal and then having it ground or machined to the required size. This process has many possibilities for replacing worn material in the automotive field.

Worn Valve Faces

Worn valve faces may now have hard surfacing materials welded to them in much the same manner as that by which new aviation valves are made. This restores a valve that may have lost so much material that it seats too low in the cylinder head by building metal up to original dimensions and providing a hard, heat-resistant face.

Tire conservation can go a great deal further than it has in the past. One of the best ways to conserve tires on trucks is by organizing a systematic inspection program. Tires must be inflated regularly to the recommended pressures. Dual tires must be properly mated so that they will distribute the load evenly. Wheel alignment and other mechanical factors must be checked in order to prevent excessive wear, and foreign objects of all kinds must be removed from tires as soon as these are picked up, so that they cause least possible damage.

Tires should be pulled for retreading as soon as the non-skid design has worn smooth. When they are attended to at this point in their wear, they may be retreaded several times. Every time a tire is retreaded, about 60 per cent of the total rubber originally built into it is saved. When this is multiplied by the millions of tires in service, the savings can amount to many thousands of tons of rubber annually.

CARE OF BAGS URGED

In cooperation with the Office of Agricultural Defense Relations, Washington, D. C., Bemis Bro. Bag Co. is supplying bag users with slips giving instructions for taking care of bags to make them last as long as possible. Bag conservation is particularly vital at present in view of war-created demands for bags and the shortage of materials, with termination of burlap imports from India viewed as likely in the near future.

Conservation suggestions carried on



● With the heat of summer just "around the corner" you are faced with the problem of providing dependable cooling for the meat which passes through your plant. And this year the responsibility of providing protection for the greatest food program in history takes on added importance.

Now is the time to look into your food preservation problem. Don't wait for the intense heat of mid-summer. How about your refrigeration equipment? Is it apt to break down on a hot day — just when you need its protection most? Can you be sure that your meats and other products will be kept fresh and free from taint?

Unless you can answer these questions to your complete satisfaction, it will pay you to investigate the many advantages of Lipman low-cost, dependable refrigeration — the standby of the food service industries for more than 25 years.

GENERAL REFRIGERATION DIVISION Yates-American Machine Company

Dept. NP542

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Lipman Automatic Refrigeration Machines are available in Freon-12 Methyl Chloride and Ammonia types — in either air or water cooled models — from ½ H.P. to 40 H.P. With this wide range and variety of types there is a Lipman unit for practically every cooling purpose.



the Bemis slips include the following:

Filled Bags.—Store all commodities in a dry, protected place; handle bags with care, to avoid dropping and rupturing; use no hooks; stack all of a kind together because the strength of the bag cloth varies with the commodity; don't stack filled bags so high that the weight ruptures the bottom bags; protect the commodity from rats to prevent damage to bag as well as contents; allow no chickens or animals access to bags; open bags at seam by cutting stitching instead of cloth; remove commodities containing acids as soon as possible.

Empty Bags.—Shake thoroughly to remove as much of commodity as possible; hang all bags in the sun to dry to prevent mildew and rot; do not use kerosene or objectionable chemicals in cleaning bags; store dried bags, each kind to itself, in a high, dry place; inspect regularly to prevent rats or vermin nesting; do not fill bags to be reused later with objectionable items like coal, etc.; tie bags into bundles and sell them as containers; do not fill bags too full.

Sorting.—Careful sorting pays for itself by obtaining higher prices from bag dealers; pack bags flat; avoid putting bags of different materials, capacities, or sizes, or bags for different commodities in the same bundles; sort into bundles all bags that can be used again for the commodity originally packed; bundle all patched bags separately; keep slashed bags together.

STATES MUST LIBERALIZE TRUCKING RULES

Thirty-eight states have but a few days to eliminate trucking regulations hindering war transportation. If action is not forthcoming shortly, the President will be asked to proclaim a federal standard trucking code. This is the decision of the National Governor's Conference and Council of State Governments, as announced by Gov. Harold E. Stassen of Minnesota, chairman of the group executive committee.

The only states now having trucking laws matching the liberal federal standard code are California, Maryland, Michigan, Montana, New Mexico, New York, Rhode Island, Utah, West Virginia and Wyoming. Other states must relax present regulations concerning weight and size of trucks and trailers.

Under the federal standard truck code, maximum provisions are: Width, 96 in.; height, 12½ ft.; axle weight, 18,000 lbs.; single vehicle length, 35 ft.; combination vehicle length, 45 ft.; weight per inch of tire, 600 lbs.; weight, two axles, 30,000 lbs.; three axles, 40,000 lbs.; semi-trailers, 40,000 lbs.; other combinations, 40,000 lbs.

Joseph B. Eastman, director of the ODT, has asked operators of trucks and unions to work out plans to cope with unemployment growing out of the motor truck transportation restrictions effective June 1. He asked that

the industry and unions develop a plan to "distribute fairly" any hardships growing out of the restrictions on mileage, less-than-capacity loads, special deliveries, call backs, etc.

INSTITUTE ISSUES POSTER

Because the conservation of existing packinghouse supplies has become a business necessity

as well as a patriotic duty, the American Meat Institute has produced a conservation poster for use in plants. The poster measures 12½ by 16½ in. and is printed in a vigorous red on blue and white stock. It bears the message "You Can Help Win The War . . . Conserve Materials . . . Avoid Waste" in easily read type. Placed in well-chosen spots through the plant or office, it will serve as a persuasive reminder that "every one's effort is needed in winning the war, that a piece of paper saved, and that a little extra attention to tools and machinery all are a part of the final victory."

Copies of the poster are being made available by the Institute at nominal prices depending upon the aggregate number ordered by member companies.



CONSERVE MATERIALS
AVOID WASTE

SALES BEGIN IN THE



LABORATORY

● Sound selling begins with sound planning. That's why more and more packers, large and small, are taking advantage of Afral's complete laboratory facilities... where under expert, scientific supervision you can develop "individualized" flavor-formulas which keep your products in public favor. "Individualize" your products now!

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—QUALITY
—PRICE

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CASINGS**

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

Meat Dehydration

(Continued from page 13.)

is being worked upon. The dehydrated mutton recently shipped to Britain from Australia was packed in 4- and 40-lb. lacquered cans. According to Australian information, the product does not have to be sealed by vacuum. The Australian product was minced and dried under vacuum at low temperatures. The product contained about 25 per cent fat.

Results in the U. S. so far, as evidenced by samples tasted, have been very good as far as the important factor of palatability is concerned. Even in its dry form, before being reconstituted by addition of moisture, the product can be used in emergency. In cookery, the dehydrated meat works up to form very satisfactory stews, meat loaves, patties or soup. In fact, it may be used in about any way that fresh ground meat can be used.

Besides saving transportation space, dehydrated meat offers an outlet for less desirable cuts of meat. Work so far with beef does not indicate any great quality difference between dehydrated sirloin or dehydrated chuck meat. The Australian mutton referred to was dehydrated forequarter meat—a drug on the market in that country.

Two U. S. manufacturers have already announced dehydrating equipment designed for meat. One is a compartment type dehydrator of single or multiple unit design. It is constructed

to handle 1,000 lbs. of meat at a time as a single unit; 2,000 lbs. as a double unit. Additional single or double units can be added.

In this dehydrator, the meat to be desiccated is placed on trays which in turn are placed on a truck running into the unit. Each truck handles 80 trays and the duplex model handles two trucks at a time. Individual trays have approximately 8.25 sq. ft. of area. The single unit occupies a floor space 8 ft. square and requires 11.5 ft. of headroom. The double unit requires a floor area 8 by 16 ft.

Air Distribution

The air distributing system of this dehydrator is described as exceptionally flexible, in that the duplex unit can be used as a single tunnel dryer for continuous processing or as two individual 1,000-lb. units for different products. As a single tunnel, temperatures can be varied for progressive processing; used as a double unit, temperatures can be varied in either of the 1,000-lb. compartments.

This dehydrator uses either gas or steam heat or a combination of both. Air diffusers are designed to give uniform velocity to insure that every square foot of the product receives equal conditioning. Automatic controls regulate interior temperature. Framework is of structural steel with the enclosure fireproof, moisture-proof and vermin-proof. Inside surfaces are smooth for cleaning and sanitation.

Material used for trays and trucks varies with the product to be dehydrated.

The other dehydrator developed for use by packers employs the continuous conveyor principle. The material to be dried travels on a wire screen apron built in 8-in. sections fastened to links of roller chains. The conveyor travels within well insulated panels and framework. Framework construction makes ample allowance for expansion and contraction as well as building vibration, so that there is no misalignment of the running parts of the machine. Insulation is encased between two sheets of heavy-gauge metal and panel joints are sealed with a resilient insulating material to prevent air and heat leakage. Full-length doors provide access to the interior of the dehydrator.

Fastened to each side of the screen section of the material conveyor is a pressed metal guard acting as a traveling wall. This allows for loading the width of the conveyor and prevents dried material from blowing off. The conveyor is driven by a motor through a variable speed transmission and gear reducer.

The heating unit consists of a series of small pipes within larger pipes. Steam enters the outer chamber, passing through the smaller pipes to the larger pipes. Condensed moisture in the inner chamber is removed by a trap. Air is circulated upward or downward through the conveyor and product by high pressure turbine fans. These are mounted directly on the motor shaft; motors are mounted on the framework of the dryer.

For meat dehydration, two stages of processing are employed. At the loading end, the product is placed on the conveyor to a depth of two or three inches to allow air circulation through the meat. At this stage of dehydration, the air is forced upward through the product. When it goes into the dryer from the cooker, the meat has a moisture content of 60 to 70 per cent and is subjected to air heated to around 140 degs. F.

About two-thirds of the length of the machine, and after the biggest percentage of the moisture has been removed, the product goes onto a second and shorter conveyor. Because it is partially dried it can then be piled deeper. In this final stage of the process, air is forced downward through the meat at temperatures of around 170 degs.

Dehydration of the liquid left after the cooking of the meat can be handled at the start of the second phase of drying. The partially dried product absorbs the liquid readily and without seepage. Similar equipment made by the same manufacturer has been used in packing plants for drying hair, soap and glue, and more recently for dehydrating dog food.

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vored with PRES-TEEGE actually invite sales and win new customers *that stick!* The "Seasoning with the Hospitality of the South" boasts a unique taste-appeal that will put your products in a class by themselves. Absolute uniformity of seasoning power enables you to produce a uniform product of unvarying flavor and goodness batch after batch! Try a sample of PRES-TEEGE Seasoning at our expense. *For a really "different" cure, try PRES-TEEGE Fast Cure Salt!*

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Ceiling Reactions

(Continued from page 11.)

General Maximum Price Regulation.

"Ignorance professed or actual of the provisions of the regulation," he warned, "will not be accepted by the O.P.A. as an excuse for such violations. Those persons failing to comply open themselves to prosecution for the maximum penalties provided by the Emergency Price Control Act of 1942."

Mr. Henderson's admonition was prompted specifically by field reports reaching OPA that certain sellers have informed the trade that selling prices would be the same for different classes of purchasers. This, of course, is in direct violation of the regulation, the Price Administrator emphasized.

These reports, as well as inquiries from other sources, indicate that departures from the requirements of the General Maximum Price Regulation have taken several forms: Ignoring customary classifications of customers; taking as the maximum price for a local delivery the delivered March price to a purchaser at a great distance, and charging for inferior grades the highest March price for better grades of the same cut.

To clarify this situation fully, OPA has issued the following interpretation on maintenance of "customary allowances, discounts, or other price differentials" as required by the General Maximum Price Regulation.

"While there will undoubtedly be exceptions in the case of individual sellers—exceptions which will be controlling for those sellers under the terms of the General Price Regulation—certain major factors are generally found to underlie the practice of granting price differentials to purchasers of the same class in the meat industry. These are 1) Cost of selling; 2) Cost of delivery; 3) Quantity purchased; 4) Credit risk and credit service.

"As a result of the interaction of these factors, sellers in the meat industry customarily have grouped purchasers into the following classes:

Classes of Purchasers

"A. Independent retailers of small and medium sizes.

"B. Store door delivery to all other buyers for resale at retail who ordinarily because of the above factors buy at some discount under the "A" class of buyers (Examples, chain stores, super markets, large independent buyers, etc.).

"C. Warehouse deliveries to large buyers.

"D. Manufacturers; processors, wholesalers, and jobbers.

"E. Peddlers and dock delivery buyers.

"F. Hotels, restaurants, camps, resorts, clubs, ranches, hospitals, schools, carriers, and other similar institutional buyers.

"G. U. S. government and agencies thereof.

"H. State, county, municipal, and other governmental purchasers except federal.

"I. Employees.

"Under the regulation each seller's highest March price to any purchaser in a particular class is the seller's maximum price for all members of that class," Mr. Henderson stated. "In some instances a sale may have been made in March to a purchaser of a given class which, because of abnormal conditions, did not reflect the differentials customarily given to purchasers of that class. If sellers in the meat industry, particularly packers of beef and veal, take advantage of such unrepresentative transactions in an effort to eliminate customary differentials, it will become necessary for OPA by supplementary regulations to establish a system of fixed differentials or to revise downward the level of maximum prices in the meat industry in order to correct the price rise which is the real effect of disregarding price differentials which prevailed in the past."

Area is Defined

The General Maximum Price Regulation also recognizes differentials in prices in sales by the same seller in different areas. In this connection OPA stated that "area" refers to the customary points of delivery for each seller at which his delivered prices are relatively the same. Sellers may not establish maximum prices in such an area by using highest delivered March prices in more remote areas.

The maintenance of grade differentials is likewise explained in the O.P.A. statement. Sellers are required to maintain the differences in prices charged for different grades of each item sold. "Grade" in this connection includes use of American Meat Institute, government, or private grading systems definitely established, or any other practices by which variations in quality have been reflected in different prices charged.

Ceiling prices are not established individually for each buyer but for each class of purchaser to which the seller sells. Where the buyer is quoted a price higher than he paid in March, the Price Administrator stated that it is the duty of the buyer to make a reasonable effort to ascertain from the seller in which class of purchaser the buyer is included. Furthermore, Mr. Henderson said it is the duty of the seller to make disclosure to any buyer who so inquires.

At midweek, a number of packer representatives met with Office of Price Administration officials in Washington to discuss such shortages and beef ceilings in general. Wholesalers and retailers also participated.

Members of the Eastern Meat Packers Association met in Washington on Thursday to discuss the permanent pork ceiling and hear the views of OPA representatives.

Meanwhile, rationing was coming to the fore as a possible solution for some of the difficulties arising out of price



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ceilings. Some factors believe that some form of rationing is inevitable for all meats, suggesting that it be done on a money basis, and declare that the sooner rationing comes the better for the meat industry and consumers.

Relief for Intrastate Packers

Passage of joint resolution 315 by the House (see page 11), which would allow the Secretary of Agriculture to extend federal inspection to intrastate establishments and make them eligible for government business and its more profitable prices, was regarded hopefully by many small packers as offering partial relief from some of their difficulties.

However, it must be remembered that the Secretary's authority to extend inspection is discretionary, not mandatory, and that it is hardly likely that he will do so on a wholesale basis, but will probably choose those plants which, under strict state or municipal laws, already possess physical facilities and follow practices similar to those required by the BAI.

Some facts and background on Maximum Price Regulation No. 148 on pork, which THE NATIONAL PROVISIONER was unable to publish last week, will be of interest to packers:

Coincident with issuance of the new regulation, OPA announced a new joint meat study to be made in cooperation with the Agricultural Marketing Administration. This will include a further survey of costs involved in meeting government specifications on meat products designed for use of the armed forces and for the lend-lease requirements of our allies.

Under the temporary regulation, sales to the Federal Surplus Commodities Corp. and to the military forces of the United States were allowed at maximum prices 2c per lb. higher than the top figures (carlot quotations) established for comparable sales in the domestic trade. This 2-cent differential was intended to compensate sellers for extraordinary costs incurred by them in complying with government specifications.

OPA reports that only the 2-cent differential provision of the Temporary Maximum Price Regulation received widespread criticism. The general complaint was that the differential was too great, and gave to such sellers an inequitable advantage in bidding for raw materials.

OPA says that the reasons for this objection have been removed in the new ceiling regulation by lowering to 1½c per lb. the differential allowed in sales to the FSCC and the armed forces. This lower maximum price was fixed after consultations with representative groups and persons affected thereby.

"Furthermore," Administrator Leon Henderson states, "it must be made clear that this 1½-cent differential is subject to further change based on any findings that may result from our co-operative study with AMA which would justify such a change."

Another feature of the permanent regulation is the provision that all sales of dressed hogs may be made on the basis of a percentage figure over the live hog price, regardless of the seller's previous practice. The temporary order has allowed this "denominator" provision privilege only to those who customarily sold on such a basis prior to issuance of the regulation. This change restores to a competitive market position those sellers who customarily sold dressed hogs at flat price and not on a percentage of the live hog figure.

OPA points out that the maximum prices established in the new regulation are well above those which reflect to hog raisers a price equal to the highest of the four alternatives provided for in the farm product section of the Emergency Price Control Act of 1942 (but below those at which packers have to sell product to break even with present hog prices).

The price of live hogs at Chicago during March 3-7, OPA declares, was about \$13.15 per cwt., a price adequate to reflect 110 per cent of 1909-14 parity to the hog producer (\$12.08 at mid-April in local markets); this is the highest of the four alternatives for determining the bottom ceiling level for hogs.

Scarcity This Summer

OPA explains that the long-term hog picture is relatively bright, with total marketings expected to be around 83,000,000 head this year compared with about 71,000,000 in 1941, but declares that the normal seasonal period of relatively light hog marketings will find smaller stocks than usual to draw on, due to very heavy government and consumer demand last winter at the time when packers would normally have increased their storage stocks. Thus, says OPA, the possibility of a tight situation looms for the next few months.

Maximum Price Regulation No. 148 covers all wholesale pork cuts derived from the carcass of the hog, dressed with the head off and kidney and leaf lard out, and all canned meats consisting entirely of pork. It also defines each different grade and brand, as well as each weight classification, as a separate wholesale pork cut. This coverage is somewhat broader than that of the temporary regulation.

The Administrator has placed particular emphasis on the fact that the permanent regulation continues the requirement of the temporary order that customary discounts based upon savings in cost of handling be recognized in establishing maximum prices.

"Because of variable factors arising from the perishable nature of the commodity," Mr. Henderson pointed out, "such discounts are not always reflected fully in each separate transaction. Their customary use is shown, however, not only by the general understanding and practice of the industry, but also by well-established methods of distribution which are dependent upon them. Failure to maintain the customary discounts in the structure of maximum prices would work severe hardship on

certain classes of sellers and would threaten the continued existence of some elements in the distribution structure of the industry."

It is emphasized by OPA that for any cut not listed in the regulation (see THE NATIONAL PROVISIONER of May 23, page 12) the permitted addition is the amount applicable to the most nearly similar wholesale pork cut, derived from the same primal cut, and in the same stage of processing.

Extension of Inspection

(Continued from page 11.)

not subject to the provisions of law, as amended, known as the Meat Inspection Act . . . the Secretary of Agriculture is authorized to cause to be made the same or similar examinations and inspections and cause such other action to be taken in respect of the soundness, healthfulness, wholesomeness, and fitness for human food of meat and meat food products as would be made or taken if meat and meat food products from such establishments were to be used, transported, or sold in interstate or foreign commerce.

"SECTION 2. a) The Secretary of Agriculture is authorized and directed, insofar as may be practicable, to carry out the provisions of this act through the existing officers, employees, and facilities through which he carries out the provisions of the Meat Inspection Act, as amended. b) The Secretary of Agriculture is authorized to prescribe such regulations as may be necessary in order to carry out the provisions of this act.

"SECTION 3. There is hereby authorized to be appropriated for the fiscal year ending June 30, 1943, and each fiscal year thereafter, such amounts as may be necessary to carry out the provisions of this act.

"SECTION 4. This act shall cease to be in effect six months after the termination of the present war."

Approval by the House followed a public hearing at which Judge J. B. Murphy, Columbia, S. C.; Earl Thompson, Reliable Packing Co., Chicago, and others appeared in favor of the resolution. Dr. A. W. Miller, U. S. Bureau of Animal Industry, testified that the bureau had not had time to study the bill for approval or disapproval.

Brigadier General Carl A. Hardigg appeared for the Army. His primary request was that nothing be done to take away BAI inspection of Army meats, and stated that there was no objection to the measure so long as inspection continued under the bureau. He said that any delegation of authority by the BAI to state or municipal inspectors would make additional inspection by the Army necessary.

BETTER INEDIBLE GREASE

No rendering plant should be without a gut hasher and washer. Gut contents sent to the melter lower grease grade.

MARKET SUMMARY

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Hogs and Pork

HOGS

Chicago hog market this week: Prices closing 10 to 15c higher.

	Wed.	Week ago
Chicago, top	\$14.35	\$14.30
3 day avg.....	14.30	14.10
Kan. City, top.....	14.05	14.10
Omaha, top	13.90	14.15
St. Louis, top.....	14.30	14.10
Corn Belt, top.....	14.05	14.05
Buffalo, top	14.90	14.60
Pittsburgh, top	14.65	14.50

Receipts—20 markets
3 days274,000 283,000

Slaughter—		
27 points*	753,077	755,794
Cut-out	180-	220-
results	220 lb. 240 lb.	240 lb. 270 lb.
This week.....	90	96
Last week.....	69	71

PORK

Chicago carlot pork:

Green hams,		
all wts.	24% @ 25%	24% @ 25%
Loins, all wts..	23 @ 27½	23 @ 27½
Bellies, all wts.	15% @ 16	15% @ 16
Picnics,		
all wts.	23% @ 23%	23% @ 23%
Reg. trimmings.	20	19 @ 19½

New York:

Loins, all wts..	24 @ 30	24 @ 30
Butts, all wts..	29 @ 31	29 @ 31

Boston:

Loins, all wts..	28 @ 31	28 @ 31
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Philadelphia:

Loins, all wts..	25 @ 30	25 @ 30
Butts, all wts..	29½ @ 31½	29½ @ 31½

LARD

Lard—Cash	12.55	12.65
Loose	11.42½	11.42½
Leaf	11.61½	11.61½

*Week ended May 23.

Cattle and Beef

CATTLE

Chicago cattle market this week: Steers and yearlings weak to 25c lower. Cows strong to 25c higher and bulls 25 to 35c higher.

	Wed.	Week ago
Chicago steer top...	\$16.25	†\$14.90
3 day avg.....	13.35	13.30
Kan. City, top.....	13.75	13.50
Omaha, top	13.50	13.50
St. Louis, top.....	13.25	15.00
St. Joseph, top.....	13.50	13.10
Bologna bull top....	11.40	11.00
Cutter cow top.....	9.50	9.25
Canner cow top.....	8.25	8.25

Receipts—20 markets
3 days189,000 168,000

Slaughter—		
27 points*	163,744	139,280

BEEF

Steer carcass, good
700-800 lbs.

Chicago ..	\$19.50 @ 21.00	\$19.50 @ 21.50
Boston ..	20.00 @ 21.00	20.00 @ 21.00
Phila.	20.50 @ 22.00	20.50 @ 22.00
New York.	20.50 @ 22.00	20.50 @ 22.00

Dressed canners, No.

350 lbs. up.....	.14½	.14½
Cutters, 400 @ 450 lbs..	.15½	.15½
Cutters, 450 lbs. up....	.15%	.15%

Bologna bulls,

600 lbs. up.....	.16½	.16½
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*Week ended May 23.

†Choice grades absent.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—May 14

Total lard	41,383,638
D. S. clear bellies.....	8,163,407

By-Products

HIDES

	Wed.	Week ago
Chicago hide market firm.		
Native cows15½	.15½
Kipskins20	.20
Calfskins25½	.25½
Shearlings	2.15	2.15
New York hide market strong.		
Native cows15½	.15½

TALLOW, GREASES, ETC.

New York tallow market firm.		
Extra	9.71½	9.71½
Chicago tallow market firm.		
Prime	9.71½	9.71½
Chicago greases strong.		
White	9.71½	9.71½
New York greases strong.		
White	9.71½	9.71½
Tankage (low test).	1.22½	1.20
11-12% tankage	5.75	5.55
Digester tankage		
60%	74.00	74.00
N.Y. Cottonseed oil,		
Val. & S. E.12%	.12%

BUSINESS INDICATORS

Retail Food Prices (1935-39=100)

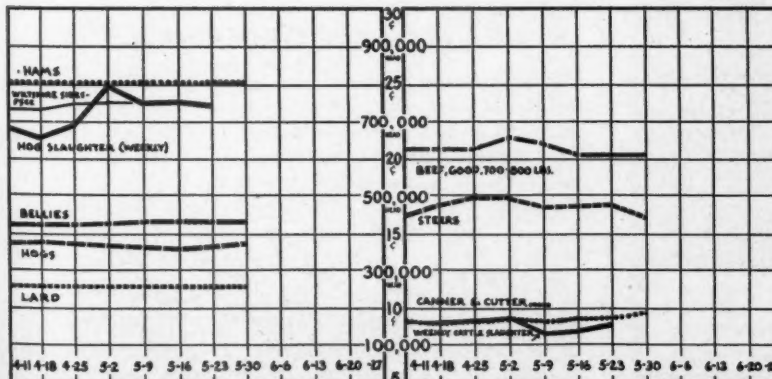
	Apr. 14 1942	Apr. 15 1941
All Foods.....	119.6	100.6
Meats	121.5	103.5

Weekly Hours Employment

	Mar. 1942	Feb. 1942
Meat Packing..	39.2	39.0
All Mfg.	42.5	42.2

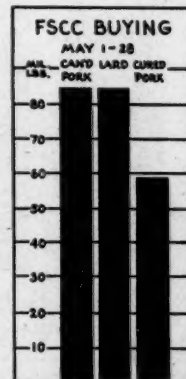
Avg. Weekly Earnings

Meat Packing..	\$31.04	\$30.70
All Mfg.	36.15	35.71



PRICE, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



Canned Meat and Sausage Output Setting New Records

PROCESSING of meat in federal inspected plants during April continued at a high rate, but was not quite as great as a month earlier. However, totals for various meats held near record levels and totals for the four months of 1942 are mostly well above volume for the same time of 1941.

There was practically no slowing up in the production of sausage. Fresh finished made during April totaled 12,838,942 lbs. compared with 11,815,658 lbs. in the same month a year ago. Over 57 million lbs. has been made in the first four months of this year, compared with about 51 million lbs. in the same period of 1941. The production of smoked and/or cooked at 57,601,748 lbs. compared with 50,662,845 lbs. a year earlier; dried or semi-dried, at

9,569,387 lbs., compared with 10,545,903 lbs. for a year ago. Slightly over 300 million lbs. of all sausage was made in the first quarter of 1942, compared with a little more than 275 million lbs. for a year earlier.

Canned Pork Up

Canned meat production in April was extremely heavy, due mostly to the broad buying by government agencies. Total production at better than 155 million lbs. compared with a little more than 89 million lbs. for April a year ago. The 81 million lbs. of canned pork processed was more than twice as great as was made in the same month last year. Fifteen million lbs. of sausage was canned, compared with only about 4 million lbs. a year earlier.

Canned beef production was up also, but the soup total was under that of April, 1941, due in part to restrictions in the use of cans.

Since World War II started, canned meat totals have gained almost monthly over those of previous months. Here, too, huge lend-lease buying has been instrumental in greater production. In the four months of this year, 662,043,000 lbs. of meats has been canned, dwarfing the 360,413,000 lbs. canned in the same time last year. In normal years, a little more than half a billion lbs. of meat is canned in an entire year. This year's total will break all previous records by a wide margin.

Production of sliced bacon continued to move to new high levels in April. There was almost 30 million lbs. made during the month, compared with 23,652,679 lbs. in April of last year. In four months, 108 million lbs. of sliced bacon has been made, compared with 94 million lbs. in the same period last year.

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Apr. 1942 lbs.	Apr. 1941 lbs.	4 mos. 1942 lbs.	4 mos. 1941 lbs.
Meat placed in cure—				
Beef	12,751,004	9,198,396	49,715,000	37,421,000
Pork	254,427,165	225,035,275	988,561,000	921,943,000
Smoked and/or dried—				
Beef	5,701,003	4,657,807	22,602,000	18,030,000
Pork	130,486,147	133,370,808	537,356,000	533,967,000
Sausage—				
Fresh (finished)	12,838,942	11,815,658	57,155,000	51,066,000
Smoked and/or cooked	57,601,748	50,662,845	206,569,000	186,512,000
To be dried or semi-dried	9,569,387	10,545,903	38,012,000	37,866,000
Total sausage	80,010,077	73,024,406	301,736,000	275,444,000
Loaf, head cheese, chili con carne, jellied products, etc.	13,588,245	10,349,636	49,442,000	39,957,000
Cooked meat—				
Beef	667,864	527,264	2,598,000	1,903,000
Pork	18,773,918	20,851,199	78,432,000	79,856,000
Canned meat and meat food products—				
Beef	8,489,812	6,835,559	43,486,000	33,272,000
Pork	81,370,117	30,724,091	300,160,000	118,944,000
Sausage	15,159,919	3,797,258	65,441,000	15,638,000
Soup	27,529,949	33,196,102	118,124,000	129,381,000
All other	22,680,605	14,719,146	125,832,000	63,158,000
Total canned meat	155,230,402	89,272,156	682,043,000	360,413,000
Bacon—(sliced)	29,495,727	23,652,679	108,663,000	93,879,000
Lard—rendered, refined, canned	232,301,305	206,449,546	1,107,730,000	811,518,000
Rendered pork fat	23,315,696	30,083,541	100,662,000	78,790,000
Oil stock	12,946,950	11,816,019	54,266,000	42,467,000
Edible tallow	7,251,383	5,163,220	25,375,000	19,625,000
Compound containing animal fat	16,207,272	25,377,334	71,453,000	82,646,000
Oleomargarine containing animal fat	4,354,788	4,929,616	21,253,000	18,740,000
Miscellaneous	2,951,415	2,137,569	18,227,000	7,297,000
Total	1,000,659,361	865,896,473	4,103,114,000	3,423,595,000

Warehouses Will Certify Freezer Pork Treatment

New York City pork processors after July 1 will have available a system by which pork may be placed in public cold storage establishments for freezing to destroy trichinae in the manner prescribed by the U. S. Bureau of Animal Industry and the New York State Department of Agriculture and Markets. Under a new provision of the city's sanitary code, the Board of Health will give permission to certain local cold storage establishments to certify that pork has been frozen to destroy trichinae.

Regulations issued by the Board of Health call for refrigeration of pork at 5 degs., minus 10 degs. or minus 20 degs. F., depending on the method of packing and the storage period. Boxes and containers of pork to be subjected to the freezing treatment are to be given lot numbers when received; when released, the type and length of refrigeration will be specified on the box and in the certificate issued to the owner of the meat.



AULA-SPECIAL

A "Favorite" Cure

It's a wise packer who follows the trend to AULA-SPECIAL! For color and flavor uniformity in Hams, Bacon, Bologna and all Specialty Products AULA-SPECIAL is unexcelled. Only required salt need be added. Send today for full particulars and generous working samples.

THE AULA CO., INC.
OFFICE & LABORATORY
39-17 24th ST.
LONG ISLAND CITY, N. Y.



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SPICES, SEASONINGS, ETC.**

75% OF ALL ORDERS RECEIVED

Are from customers who have "been coming to CAHN" for over 20 years. Why don't you try us? The high quality of all CAHN stockinettes, our fair prices and good deliveries speak for themselves! Write, wire or phone. And in the meantime, **BUY WAR BONDS!!**

Fred C. Cahn
222 W. ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Wed., May 27, 1942

REGULAR HAMS

	Green	†S.P.
8-10	25%	26
10-12	25%	26
12-14	25%	26%
14-16	24%	25
10-16 range	24%

BOILING HAMS

	Green	†S.P.
16-18	24	25
18-20	23%	24%
20-22	23%	24%
16-20 range	23%
16-22 range	23%

SKINNED HAMS

	Fr. & Fr. Frzn.	†S.P.
10-12	23	28%
12-14	27	27%
14-16	26	26%
16-18	26	26%
18-20	25%	26
20-22	25%	26
22-24	25%	25%
24-26	25%	25%
26-30	25%	25%
25/up, 2's inc.	25%

PICNICS

	Green	†S.P.
4-6	23%	24n
6-8	23%	23½n
8-10	23%	23½n
10-12	23%	23½n
12-14	23%	23½n
8/up, 2's inc.	23%

Short shank ½ c over.

BELLIES

(Square Cut Seedless)

	Green	†D.C.
6-8	19%	20%
8-10	19%	20%
10-12	19%	20
12-14	17%	18%
14-16	17%	18%
16-18	17%	18%

†Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	16%
20-25	15½ @ 16

D. S. BELLIES

	Clear	Rib
16-18	15n
18-20	15%
20-25	15%	15%
25-30	15%	15%
30-35	15%	15%
35-40	15%	15%
40-50	15%	15%

D. S. FAT BACKS

6-8	11½
8-10	11½
10-12	11½
12-14	12
14-16	12½
16-18	12½
18-20	12½
20-25	12½

OTHER D. S. MEATS

Regular plates	6-8	12n
Clear plates	4-6	10
D. S. jowl butts	9% @ 10%
S. P. jowls	9% @ 10%
Green square jowls	11% @ 11½
Green rough jowls	10
Green skin'd jowls l.c.l.	13 @ 14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, May 23	12.50ax	11.42½b	11.61½b
Monday, May 25	12.55b	11.42½b	11.61½b
Tuesday, May 26	12.55b	11.42½b	11.61½b
Wednesday, May 27	12.55b	11.42½b	11.61½b
Thursday, May 28	12.55ax	11.42½b	11.61½b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	14
Kettle rend., tierces, f.o.b. Chgo.	14%
Leaf, kettle rend., tierces, f.o.b. Chgo.	14%
Neutral, tierces, f.o.b. Chicago	14
Shortening, tierces, c.a.f.	16½

Havana, Cuba Pure Lard Price

Wednesday, May 27.....16.62½

FUTURE PRICES

SATURDAY, MAY 23, 1942

LARD:	Open	High	Low	Close
July	12.55b
Sept.	12.72½ax
No sales.
Open interest:	July 115; Sept. 23; total, 138 lots.

MONDAY, MAY 25, 1942

LARD:				
July...	12.60	12.65	12.60	12.65b
Sept...	12.80b
Sales: May 4.				
Open interest: July 118; Sept. 23; total, 141 lots.				

TUESDAY, MAY 26, 1942

LARD:				
July...	12.65b
*Sept...	12.82½	12.82½ax
Sales: Sept. 1.				
Open interest: May 118; Sept. 23; total. 141 lots.				

WEDNESDAY, MAY 27, 1942

LARD:				
July...	12.65b
*Sept.	12.82½b
No sales.				
Open interest:	July 118; Sept. 23; total, 141 lots.			

THURSDAY, MAY 28, 1942

LARD:				
July... 12.60	12.60ax	
Sept...	12.77 1/2ax	
*Ceiling.				

SPECIFICATIONS ON RR RATION

Amendment No. 12 to Schedule FSC-10 was offered recently on item 44, RR type ration, released by the Department of Agriculture. The detailed specifications outlined quality of meats and vegetables and processing of the same, along with canning. Offers on the items are now being accepted.

Canada Announces Plans To End Beef Shortages

MONTREAL—Arrangements to guard against future beef shortages in Canada and maintain prices for cattle producers were announced by Donald Gordon, chairman of the Wartime Prices and Trade Board. Three major steps have been decided on:

1) Producers will receive the price which they would normally receive for cattle shipped to the U. S. and exports will be controlled when necessary. 2) A control organization will purchase cattle from exporters in periods of short supply and re-sell them in the domestic market. 3) Adjustments on ceiling prices on beef will be permitted, giving recognition to seasonal variations in cattle prices.

In recent weeks shortages of beef on eastern Canadian markets have been reported, while shipments to the U. S. under the quota which permits the export of more than 190,000 annually from Canada have been made at record speed.

Mr. Gordon said the plan evolved to insure adequate domestic supplies of beef and protect the cattle producers on the export price was "comprehensive." Cattle producers will receive the export price for the number of cattle which could be exported to the U. S., and the domestic market "will be supported up to the level of beef ceiling prices until each export quota has been filled."

Watch the Classified Advertisements page for bargains in equipment.

HOG CUT-OUT RESULT POOREST OF THE YEAR

(Chicago costs and prices, first three days of week.)

The cut-out loss on all weights of hogs was heavier in the first half of this week than at any time this year. Live hogs advanced rather sharply early in the week and made for the unfavorable showing; all green cuts held steady at ceiling levels. There was practically no spread in the loss on various weights, for live costs between the lights and heavies were almost equal.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.00	24.8	\$3.47	14.00	24.1	\$3.37	13.80	23.5	\$3.24
Picnics	5.70	23.4	1.33	5.60	23.3	1.30	5.50	23.3	1.28
Boston butts	4.60	28.4	1.14	4.10	28.1	1.15	4.00	28.1	1.12
Loins (blinde in)	9.90	26.3	2.60	9.80	25.6	2.51	9.70	24.5	2.38
Bellies, S. P.	11.00	19.1	2.10	9.70	19.0	1.84	7.90	17.0	1.34
Bellies, D. S.	2.10	14.9	.31	4.00	14.8	.59
Fat backs	1.00	10.3	.10	3.00	10.6	.32	4.20	11.1	.47
Plates and jowls	2.80	10.0	.28	2.80	10.0	.28	3.30	10.0	.28
Raw leaf	2.10	11.2	.24	2.10	11.2	.24	2.10	11.2	.24
P. S. lard, rend. wt.	12.40	11.4	1.41	11.40	11.4	1.30	10.60	11.4	1.21
Spareribs	1.60	14.8	.24	1.60	13.8	.22	1.60	12.3	.20
Trimnings	3.00	21.6	.65	2.80	21.6	.60	2.80	21.6	.60
Feet, tails, neckbones	2.0015	2.0015	2.0015
Offal and miscellaneous525252
TOTAL YIELD AND VALUE	69.50	\$14.23	71.00	\$14.11	71.50	\$13.62
Cost of hogs per cwt.	\$14.37	\$14.39	\$14.36
Condemnation loss070707
Handling and overhead096155
TOTAL COST PER CWT.	\$15.13	\$15.07	\$14.98
ALIVE
TOTAL VALUE	14.23	14.11	13.62
Loss per cwt.	\$.90	\$.96	\$ 1.36
Loss last week6971	1.06

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended May 27, 1942 per lb.	Cor. week, 1941 per lb.
Prime native steers—			
400-600	nominal	19 1/2 @ 20	
600-800	nominal	19 1/2 @ 20	
800-1000	nominal	20	
Good native steers—			
400-600	21 @ 21 1/2	17 1/2	
600-800	21 @ 21 1/2	17 1/2	
800-1000	21 @ 21 1/2	17 1/2	
Medium steers—			
400-600	20 @ 20 1/2	16 1/2	
600-800	20 @ 20 1/2	16	
800-1000	20 @ 20 1/2	15 1/2 @ 16 1/2	
Heifers, good, 400-600	20 1/2 @ 21 1/2	16 1/2	
Cows, 400-600	17 1/2	13 1/2 @ 14 1/2	
Hind quarters, choice	23 1/2	24 1/2	
Fore quarters, choice	20	14 1/2	

Beef Cuts

Steer loins, choice, 60/65	38	36
Steer loins, No. 1	36	30
Steer short loins, No. 2	32	25 1/2
Steer short loins, No. 1	40	36
Steer short loins, No. 2	35	32
Steer loin ends (hips)	29	26
Steer loin ends, No. 2	27	25
Cow loins	20	21 1/2
Cow short loins	20	23
Cow loin ends (hips)	21	20
Steer ribs, choice, 30/40	27	25
Steer ribs, No. 1	26	21
Steer ribs, No. 2	25	18 1/2
Cow ribs, No. 2	18	15 1/2
Cow ribs, No. 3	17	14 1/2
Steer rounds, choice, 80/100	23	22
Steer rounds, No. 1	23	20
Steer rounds, No. 2	22 1/2	19 1/2
Steer chucks, choice, 80/100	20 1/2	14 1/2
Steer chucks, No. 1	20	14 1/2
Steer chucks, No. 2	19	14
Cow rounds	18 1/2	16
Cow chucks	17 1/2	14
Steer plates	13 1/2	10 1/2
Medium plates	13	10
Briskets No. 1	18	15 1/2
Cow navel ends	13	11
Steer navel ends	12	8 1/2
Fore shanks	10	9 1/2
Hind shanks	10	8
Strip loins, No. 1 bbls.	70	70
Strip loins, No. 2	60	40
Striplin butts, No. 1	38	30
Striplin butts, No. 2	36	27
Beef tenderloins, No. 1	65	60
Beef tenderloins, No. 2	60	58
Rump butts	28	26
Flank steaks	28	25
Shoulder clods	18	16 1/2
Hanging tenderloins	19	18
Insides, green, 12/18 range	27	21
Outsides, green, 8 lbs. up	26	20
Knuckles, green, 8 lbs. up	25 1/2	20

Beef Products

Brains	12
Hearts	15
Tongues	20
Sweetbreads	28
Ox-tails	11
Fresh tripe, plain	10
Fresh tripe, H. O.	15
Livers	28
Kidneys	10

Veal

Choice carcass	23
Good carcass	22
Good saddles	27
Good racks	18
Medium racks	16

Veal Products

Brains, each	15
Sweetbreads	43
Calf livers	58

Lamb

Choice lambs	27
Medium lambs	25
Choice saddles	31
Medium saddles	29
Choice fores	15
Medium fores	20
Lamb fries	28
Lamb tongues	17
Lamb kidneys	25

Mutton

Heavy sheep	12
Light sheep	14
Heavy saddles	14
Light saddles	18
Heavy fores	10
Light fores	12
Mutton legs	17
Mutton loins	13
Mutton stew	8
Sheep tongues	11
Sheep heads, each	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29	18
Picnics	26 1/2	15 1/2
Skinned shoulders	28	15 1/2
Tenderloins	36	30
Spareribs	18	11
Back fat	14	8
Boston butts	31	17 1/2
Boneless hams, cellar trim, 2/4	37	22
Hocks	20	10
Tails	7	7
Neck bones	46	3
Slip bones	22	8
Blade bones	20	10
Pigs' feet	5	8 1/2
Kidneys, per lb.	12	11
Livers	14	8
Brains	12	4
Ears	5	4
Snouts	7 1/2	4 1/2
Chitterlings	8	0

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	30	31
Fancy skinned hams, 14/18 lbs., parchment paper	31	32 1/2
Standard reg. hams, 14/18 lbs., plain	29	28 1/2
Picnics, 4/8 lbs., short shank, plain	28 1/2	28 1/2
Fancy bacon, 6/8 lbs., plain	28 1/2	28 1/2
Standard bacon, 6/8 lbs., plain	28	27 1/2
No. 1 beef sets, smoked		
Insides, 8/12 lbs.	48	49
Outsides, 5/9 lbs.	47	47
Knuckles, 5/9 lbs.	46	47
Cooked hams, choice, skin on, fattened	47	51 1/2
Cooked hams, choice, skinless, fattened	51 1/2	51 1/2
Cooked picnics, skin on, fattened	nominal	nominal
Cooked picnics, skinless, fattened	nominal	nominal

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	\$25.50
Regular tripe, 200-lb. bbl.	\$25.50
Honeycomb tripe, 200-lb. bbl.	\$28.00
Pocket honeycomb tripe, 200-lb. bbl.	\$31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75
80-100 pieces	22.50
100-125 pieces	22.50
Clear plate pork, 25-35 pieces	25.00
Bean pork	25.00
Brisket pork	35.00
Plate beef	27.00
Extra plate beef	27.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	22
Special lean pork trimmings 85%	22 1/2
Extra lean pork trimmings 95%	34 @ 34 1/2
Pork cheek meat (trimmed)	19 1/2 @ 20 1/2
Pork hearts	12 @ 12 1/2
Pork livers	12 @ 12 1/2
Native boneless ball meat (heavy)	21 @ 22
Boneless chuck	21 @ 22
Shank meat	18 1/2 @ 19
Beef trimmings	15 1/2 @ 17
Dressed canners, 350 lbs. and up	14 1/2 @ 14 1/2
Dressed cutter cows, 400-500 lbs.	15 1/2 @ 15 1/2
Dr. bologna butts, 1 lb. and up	16 1/2 @ 16 1/2
Tongues, No. 1 canner trim	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	30 1/2
Country style sausage, fresh in link	31 1/2
Country style sausage, fresh in bulk	29 1/2
Country style sausage, smoked	36
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef bungs, choice	25
Bologna in beef middles, choice	25 1/2
Liver sausage in beef rounds	21 1/2
Liver sausage in hog bungs	22 1/2
Smoked liver sausage in hog bungs	31
Head cheese	19 1/2
New England luncheon specialty	37 1/2
Minced luncheon specialty, choice	26 1/2
Tongue and blood	29
Blood sausage	24
Souse	21
Polish sausage	32 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	56
Thuringer	29
Farmer	41
Holsteiner	41
B. C. salami, choice	53
Milano, salami, choice, in hog bungs	50
B. O. salami, new condition	31
Prisanes, choice, in hog middles	56
Genoa style salami, choice	49
Pepperoni	23
Mortadella, new condition	52
Cappicola (cooked)	52
Italian style hams	45 1/2

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w.hse. stock).	
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	8.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw 96 basis, f.o.b. New Orleans	8.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.80
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	16 @ 18
Domestic rounds, over 1 3/4 in.	33 @ 35
140 pack	48
Export rounds, wide, over 1 1/2 in.	48
Export rounds, medium, 1 1/2 to 1 3/4 in.	23 @ 26
Export rounds, narrow, 1 1/2 in. or under	28
No. 1 weasands	.04 @ .06
No. 2 weasands	.18 @ .20
No. 1 bungs	.12
No. 2 bungs	.12
Middles, medium, 1 1/2 in.	.50
Middles, select, flat, 2 1/2 in.	.60 @ .65
Middles, select, extra, 2 1/2 in.	.90 @ 1.00
Middles, select, extra, 2 1/2 in. & up	1.35
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	.65 @ .80
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25
Hog casings:	
Extra narrow, 29 mm. & du.	2.30
Narrow mediums, 29 @ 32 mm.	2.30
Mediums, 32 @ 35 mm.	1.90 @ 2.00
Englab, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	.25
Large prime bungs	.21
Medium prime bungs	.10
Small prime bungs	.10
Middles, per set	.20 @ .21

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	43 1/2	46 1/2
Realized	44 1/2	49 1/2
Chili pepper	41	41
Powder	41	41
Cloves, Amboyna	40	43
Zanzibar	22 1/2	27 1/2
Ginger, African	50	67
Mace, Fancy Banda	1.20	1.40
East Indies	1.00	1.14
East & West Indies Blend	1.02	1.14
Mustard flour, fancy	84	84
No. 1	84	84
Nutmeg, fancy Banda	68	70
East Indies	62	70
East & West Indies Blend	63	63
Paprika, Spanish	66	66
Pepper Cayenne	37	37
Red No. 1	34	34
Black Malabar	11	15
Black Lampong	9	10 1/2
Pepper, white Singapore	15 1/2	19
Muntok	15 1/2	19 1/2
Packers	15	15

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.40
Cuminos seed	22	20 1/2
Coriander Morocco bleached	19 1/2	20 1/2
Coriander Morocco natural No. 1	18 1/2	20 1/2
Mustard seed, fancy yellow	25	25
American	14	14
Marjoram, Chilean	62	70
Oregano	13	16

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	23	@25 1/4
Choice, native, light.....	23	@26
Native, common to fair.....	20	@22

Western Dressed Beef

Native steers, good, 600-800 lbs.....	21	@22
Native choice yearlings, 400-600 lbs.....	22	@23
Good to choice heifers.....	21	@22
Good to choice cows.....	18	@19
Common to fair cows.....	18	@18
Fresh bologna bulls.....	18	@18 1/4

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	27 @28	28 @30
No. 2 ribs.....	25 @26	26 @28
No. 3 ribs.....	24 @25	24 @26
No. 1 loins, prime.....	30 @32	33 @35
No. 2 loins.....	28 @30	30 @32
No. 3 loins.....	25 @26	27 @28
No. 1 hinds and ribs.....	26 @27	27 @28
No. 2 hinds and ribs.....	25 @26	24 @26
No. 1 rounds.....	22 @23	22 @23
No. 2 rounds.....	21 @22	21 @22
No. 3 rounds.....	20 @21	20 @21
No. 1 chucks.....	21 @22	20 @23
No. 2 chucks.....	21 @22	20 @23
No. 3 chucks.....	18 @19	20
Rolls, reg. 4/6 lbs. av.....		18
Rolls, reg. 6/8 lbs. av.....		34
Tenderloins, steers.....	55 @55	55
Tenderloins, cows.....		50
Tenderloins, bulls.....	40 @50	40
Shoulder clods.....	24 @25	24 @25

DRESSED VEAL

Good.....	22	@23
Medium.....	21	@22
Common.....	19	@21

DRESSED SHEEP AND LAMBS

Lambs, good to choice.....	27	@28
Lambs, good to medium.....	26	@27
Lambs, medium.....	25	@26
Sheep, good.....	15	@17
Sheep, medium.....	12	@15
Spring lambs, good to choice.....	29	@30
Spring lambs, medium to good.....	28	@29

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$20.25	@20.50
Pigs, small lots (100 lbs. down)		
head on; leaf fat in.....	20.25	@20.50

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/4 @29 1/4	28 1/4 @29 1/4
Shoulders, 10/12 lbs.....	27 1/4 @28 1/4	27 1/4 @28 1/4
Butts, regular, 4/6 lbs.....	30 1/4 @32	30 1/4 @32
Hams, regular, 10/12 lbs.....	27 @28	27 @28
Hams, skinned, fresh, 10/12 lbs.....	28 @29	28 @29
Picnics, fresh, 6/8 lbs.....	26 @27	26 @27
Pork trimmings, 90/95% lean.....	38 1/4 @39	38 1/4 @39
Pork trimmings, regular, 50% lean.....	22 1/4 @23	22 1/4 @23
Spareribs, medium.....	18 1/4 @19 1/4	18 1/4 @19 1/4
Pork loins, fresh, 10/12 lbs.....		@31
Shoulders, 6/8 lbs. av.....		@28
Butts, regular, 1 1/2 lbs.....		@39
Hams, regular, fresh, 10/12 lbs.....		@28
Hams, skinned, fresh, 10/12 lbs.....		@29
Picnics, fresh, 4/6 lbs.....		@26
Pork trimmings, extra lean, 90/95% lean.....		@37
Pork trimmings, regular, 50% lean.....		@23 1/4 @24 1/4
Spareribs, medium.....		@20
Boston butts, 4/6 lbs.....		@31 @32

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	51
Cooked hams, choice, skinless, fatted.....	54 1/4

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32	@34
Regular hams, 10/12 lbs. av.....	32	@34
Regular hams, 12/14 lbs. av.....	32	@34
Skinned hams, 10/12 lbs. av.....	33	@35
Skinned hams, 12/14 lbs. av.....	33	@35
Skinned hams, 16/18 lbs. av.....	32	@34
Skinned hams, 18/20 lbs. av.....	32	@34
Picnics, 6/8 lbs. av.....	28	@29
Picnics, 4/6 lbs. av.....	28	@29
Bacon, boneless, western.....	29	@31
Bacon, boneless, city.....	28	@30
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	30	@32

BUTCHERS' FAT

Shop fat.....	\$4.00	per cwt.
Breast fat.....	5.00	per cwt.
Edible suet.....	5.75	per cwt.
Inedible suet.....	5.50	per cwt.

GREEN CALFSKINS

	5-7 1/2	7 1/2-9 1/4	9 1/4-12 1/4	12 1/4-14	14-18
Prime No. 1 veals.....	23	26	3.20	3.35	3.40
Prime No. 2 veals.....	21	24	2.90	3.05	3.10
Buttermilk No. 1.....	18	21	2.70	2.85	2.90
Buttermilk No. 2.....	17	20	2.55	2.70	2.75
Branded gruby.....	12	15	1.75	1.90	1.95
Number 3.....	12	15	1.75	1.90	1.95

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, May 27, 1942:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$21.00@22.00			
500-600 lbs. ¹	21.00@22.00		\$22.50@23.00	
600-700 lbs. ¹	21.00@22.50	\$21.00@22.50	22.50@23.00	\$22.00@23.50
700-800 lbs. ¹	21.00@22.50	21.00@22.50	22.50@23.00	22.00@23.50
STEER, Good:				
400-500 lbs. ¹	19.50@21.00			
500-600 lbs. ¹	19.50@21.00		20.50@22.50	
600-700 lbs. ¹	19.50@21.00	20.00@21.00	20.50@22.50	20.50@22.00
700-800 lbs. ¹	19.50@21.00	20.00@21.00	20.50@22.50	20.50@22.00
STEER, Commercial:				
400-600 lbs. ¹	17.50@19.50		18.50@21.00	18.50@19.50
600-700 lbs. ¹	17.50@19.50	19.00@20.00	18.50@21.00	19.00@20.00
STEER, Utility:				
400-600 lbs. ¹	17.00@17.50	18.00@19.00	17.50@19.00	
COW (Allweights):				
Commercial.....	17.00@17.50	17.50@18.50	18.00@19.00	
Utility.....	16.00@17.00	17.00@17.50	17.00@18.00	
Cutter.....	15.75@16.00	16.50@17.00		
Canner.....				
Fresh Veal and Calf: ²				
VEAL, Choice:				
80-130 lbs.....	21.00@23.00	22.00@25.00	23.00@24.00	23.00@24.00
130-170 lbs.....				
VEAL, Good:				
50-80 lbs.....	19.00@20.00	20.00@22.00	20.00@22.00	21.00@23.00
80-130 lbs.....	20.00@21.00	21.00@23.00	21.00@23.00	22.00@23.00
130-170 lbs.....				
VEAL, Commercial:				
50-80 lbs.....	17.00@19.00	18.00@20.00	18.00@20.00	20.00@21.00
80-130 lbs.....	18.00@20.00	19.00@21.00	19.00@21.00	20.00@22.00
130-170 lbs.....				
VEAL, Utility:				
All weights.....	16.00@17.00	17.00@19.00	16.00@18.00	
Fresh Lamb and Mutton:				
SPRING LAMB (All weights):				
Choice.....	28.00@29.00	28.00@30.00	28.00@30.00	28.00@29.00
Good.....	26.00@27.00	27.00@29.00	27.00@29.00	27.00@28.00
Commercial.....	25.00@27.00	26.00@27.00	26.00@27.00	25.00@27.00
Utility.....	23.00@25.00	23.00@25.00	21.00@24.00	
LAMB, Choice:				
30-40 lbs.....	26.00@27.00	27.00@28.00	27.00@28.00	26.00@27.00
40-45 lbs.....	25.50@26.50	26.00@27.00	26.00@27.00	25.00@26.00
45-50 lbs.....	25.00@26.00	25.50@26.50	26.00@27.00	25.00@26.00
50-60 lbs.....	24.50@25.50	25.00@26.00	25.00@26.00	24.00@25.00
LAMB, Good:				
30-40 lbs.....	25.00@26.00	26.00@27.00	25.00@27.00	25.00@26.00
40-45 lbs.....	24.50@25.50	25.00@26.00	25.00@26.00	24.00@25.00
45-50 lbs.....	24.00@25.00	24.50@25.50	25.00@26.00	24.00@25.00
50-60 lbs.....	23.50@24.50	24.00@25.00	24.00@25.00	23.00@24.00
LAMB, Commercial:				
All weights.....	22.00@24.00	20.00@24.00	23.00@25.00	23.00@24.00
LAMB, Utility:				
All weights.....	21.00@23.00	18.00@21.00	20.00@23.00	
MUTTON (Ewe), 70 lbs. down:				
Good.....	13.00@15.00	14.00@16.00	13.00@15.00	
Commercial.....	12.00@13.00	13.00@14.00	12.00@13.00	
Utility.....	11.00@12.00	12.00@13.00	10.00@12.00	
Fresh Pork Cuts: ⁴				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	27.00@29.00	29.00@31.00	28.00@30.00	28.00@30.00
10-12 lbs.....	27.00@29.00	29.00@31.00	28.00@30.00	28.00@30.00
12-15 lbs.....	25.50@27.50	28.00@30.00	27.00@29.00	27.00@29.00
16-22 lbs.....	23.00@25.00		24.00@26.00	23.00@25.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	26.50@27.50		26.00@28.00	
BUTTS, Boston Style:				
4-8 lbs.....	29.50@30.50		29.00@31.00	29.50@31.50
SPARE RIBS:				
Half sheets.....	16.00@17.50			
TRIMMINGS:				
Regular.....	21.50@22.00			

¹Includes helper 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lbs. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended May 23, 1942, were as follows:

	Week May 23	Previous week	Same week 41
Cured meats, lbs. 21,949,000	34,249,000	20,407,000	
Fresh meats, lbs. 52,528,000	46,825,000	68,043,000	
Lard, lbs. 12,380,000	10,854,000	8,051,000	

Buy War Bonds and Stamps.

Tallows and Greases Are Traded in Small Volume

NEW YORK, MAY 26, 1942

TALLOW.—Trading in this market was restricted again this week for there was some talk of the new price order being released at most any time. However, at mid-week no word was received from Washington. Practically no sales were reported on Monday, but action was a little better after that day and a few sales were found. Volume offered was far below normal trade needs and some orders went over unfilled again. All quotations continued at the ceiling levels that have ruled for some time. New York edible tallow was quoted at 10.21c; extra, 9.71¼c, and special was at 9.57¼c.

STEARINE.—New York business on stearine is in a routine way with the trade holding firm at the top quotations. Offerings are well below the demand. Oleo continued at 10.54c f.o.b.

OLEO OIL.—Demand continues unabated for oleo oil. However, there is little or no action on the part of sellers and product is offered sparingly. Extra continues to be quoted at 12@12½c in drums and prime is available at ¼c less.

GREASE OIL.—There is moderate buying demand for all grease oils with ceiling prices quotable on all offerings. No. 1 was quoted at New York at 14¼c; No. 2, 14¼c; extra, 15¼c; extra No. 1, 14¼c; winter strained, 13½c; prime burning, 16c; prime inedible, ¼c less.

NEATSFOOT OIL.—There is no trouble disposing of offerings of neatsfoot oil and the market maintains a firm tone. Extra is quoted at 14¼c; No. 1, 14¼c; prime, 15¼c, and pure, 19¼c.

GREASES.—Only a few scattered sales of grease were reported in the first two days of this week. Most traders were still waiting for price adjustments promised from Washington. New York choice white was quoted at 9.71¼c; yellow and house, 9.29¼c, and brown, 9@9¼c.

CHICAGO, MAY 27, 1942

TALLOW.—This abbreviated week of trading in the tallow market found a limited amount of activity all through the list. In general terms, the situation as far as supply and demand are concerned is just about as tight as ever. A new way of determining maximum prices was released by the OPA for those unable to determine maximum prices under Revised Price Schedule No. 53. (See page 33.) However, because of the great amount of detail work required before the plan can be worked, it is doubtful that sales will be made under the amendment for some time. A fair volume of prime tallow cleared at the 9.71¼c ceiling, Chicago, and a fair amount of special at 9.43¼c. Sales, however, failed to satisfy the great demand that is evident.

STEARINE.—Steady rates were paid for the limited offerings and the market had a firm tone. Quotations were 10½c for prime oleo and 9¼@9½c for yellow offerings.

OLEO OIL.—Maximum prices allowed by law were applicable to all oleo oil. Extra, 13c; prime, 12¼c.

NEATSFOOT OIL.—Quotations were: Pure, 18¼c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13¼c; No. 2, 13½c; extra, 14¼c; extra No. 1, 14c; extra winter strained, 14¼c; prime burning, 15¼c; prime inedible, 15c and special No. 1, 13¼c; acidless tallow oil, 13½c.

GREASES.—A few sales of greases were uncovered during the first few days of the week, but offerings were far short of demand, which continues very persistent for all grades. A few tanks of yellow grease were reported at the 9.15¼c ceiling price and several cars of white made 9.71@9.71¼c. It was intimated that a few other sales were also made at list price for the various grades.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, May 27.)

Supply and demand were fairly evenly matched in the by-products trade during the first half of this week. Offerings are very modest, but no high buying orders are uncovered for the various items. A few sales of blood and dry rendered tankage were made, but otherwise the list was quiet and steady.

Blood

	Unit
Ammonia	
Unground, loose	\$5.70@5.75

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia, loose	\$5.65@5.75
Unground, 6 to 10% choice quality	5.75@5.85
Liquid stick, tank cars	2.50@2.75

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$74.00
50% meat and bone scraps	70.00
Blood-meal	95.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	4.25n
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.20 @1.22½
57 to 62% protein (high test)	1.17½@1.20

Gelatin and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)	.90*
Sinews and pizzles (green, salted)	1.00*
Cattle jaws, skulls and knuckles	\$40.00@42.00n
Pig skin scraps and trim, per lb.	7¼@7½

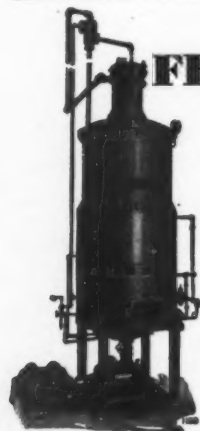
*Denotes ceiling price, f.o.b., shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50@40.00
Junk bones	30.00@31.00

Animal Hair

Winter coil dried, per ton	\$ 80.00
Summer coil dried, per ton	40.00@42.50
Winter processed, black, lb.	9¼@ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4¼



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Cottonseed Oil Trading Again on Limited Scale

TRADING in cotton oil futures at New York is continuing on a limited scale, with about as much volume as there was previous to the revision in prices. The tone of the market is little changed, although some weakness was seen in late deliveries in trading early this week. Nothing outstanding was uncovered to disturb the trade, but recent weakness in soybeans and rather slow sales of crude cottonseed oil probably contributed to weakening the futures at times. Open interests in the future market were at the

200 mark at mid-week for a new low point.

The amendment to Revised Price Schedule No. 53, which was announced late last week, directs sellers how to determine new maximum prices where the five other methods prescribed cannot be used. But the complicated method and data required in forming the new prices—and then only with the approval of the OPA—will probably delay sales under the new order for some time. Those granted new ceilings will be on a temporary order only, for the OPA may adjust them at any time, it was stated.

The ODT emphasized recently the necessity of a permit to move any commodity in tank cars less than 100 miles. The shortest available published rail tariff route is to be used merely as a yardstick for determining whether or not a special general permit is required. However, shipment need not be over this route.

News in general of late has been rather bullish for the cotton oil markets. Late last week the Brazilian government placed an embargo on exports of cottonseed oil; lard stocks at Chicago dropped to around 41 million lbs. compared with 186 million lbs. a year earlier; FSCC buying of lard since the inception of purchasing last year

has amounted to better than 579 million lbs., and weather reports from the cotton area are only fair, although better than they were a short time ago.

Cottonseed oil shortening was quiet and unchanged again, with offerings on the thin side. Quotations of 16½¢@17¢ applied in carlots; 17¢@17½¢ in less than carlots and 18¢@18½¢ for hydrogenated. No change was reported in prices of crude oil, with business quiet in the South and no change reported on cash product.

SOYBEAN OIL.—Trade members are keeping a close watch on the soybean market for there has been considerable fluctuation of late, and mostly on the downward side. However, quotations held at top rates all the time, with crude at 11½¢, Decatur, and extracted at 12.05¢. Bean oil in tanks, New York, was 13½¢@14¢; drums, 15¢, and resale drums, ¼¢ less.

PALM OIL.—Steady trade again with Nigre spot drums at New York quoted at 9.02¢; tanks, ex-ship, 8.25¢; plantation, ex-ship, 8.32¢.

PEANUT OIL.—No change in the market, with demand greater than supply. Crude oil was quoted at 13¢ in the Southeast.

COTTONSEED OIL.—Southeast crude was quoted Wednesday at 12½¢ bid; Valley, 12½¢ bid, and Texas, 12½¢ bid at common points.

Futures market transactions for the week at New York were:

MONDAY, MAY 25, 1942

	Range			Close	Pr. cl.
	Sales	High	Low		
June				14.30	14.30
July	1	14.30	14.29	14.30	14.30
Sept.				14.24	14.23
Oct.	1	14.25	14.25	14.20	14.19
Dec.				14.10	14.15

Sales, 2 lots.

TUESDAY, MAY 26, 1942

June				14.30	14.30
July				14.30	14.30
Sept.				14.25	14.24
Oct.	5	14.20	14.20	14.15	14.20
Dec.	6	14.10	14.00	14.05	14.10

Sales, 11 lots.

WEDNESDAY, MAY 27, 1942

June				14.30	14.30
July	8			14.30	14.30
Sept.				14.20	14.25
Oct.				14.15	14.15
Dec.				14.05	14.05

Sales, 8 lots.

(See Inter markets on page 35.)

DETERMINING OIL CEILINGS

Where sellers of fats and oils are unable to determine their maximum prices under any of the five methods indicated in Revised Price Schedule No. 53 (Fats and Oils), specific provision now is made by the OPA for handling such cases, Price Administrator Leon Henderson announced.

Amendment No. 2 to the schedule, effective May 23, provides that in such instances the seller must submit to OPA all relevant data with respect to the intended sale. This must include a statement of all transactions of the applicant since January 1, 1941. It also must indicate all information the seller may have obtained concerning transactions of others from that date on in the fat or oil in question in any form or state of processing, including transactions in the oil-bearing material, raw product and crude oil.

Upon receipt of these data, OPA will establish a ceiling price or instruct the applicant as to the method of determining a maximum price and for reporting the price he may determine. Any price so fixed or determined, however, shall be subject to OPA adjustment at any time, it was stated.

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12½
White deodorized, bbls., f.o.b. Chgo.....	16½
Yellow, deodorized.....	16½
Soup stock, 50% f.f.a., f.o.b. consuming points.....	8½
Soybean oil, in tanks, f.o.b. mills.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½

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HIDES AND SKINS

One packer moves hides, also May calf and kipskins at ceiling prices—Other trading pending—Horse fronts frozen for military use.

Chicago

PACKER HIDES.—Trading was slow in getting under way this week in the local hide market, ascribed in some quarters to uncertainty over the proposals for allocation of hides by the WPB. According to the latest information available, hide allocation plans have been delayed and probably will not be completed before the middle of June, so that it is not expected to apply to June hide and skin production. This, of course, is not certain, since there has been no official announcement as yet; none is expected prior to the order freezing all unsold stocks of hides and calf and kipskins.

So far this week, only one of the big packers has distributed hides, said to be equal to a week's production or probably around 40,000 or more hides; however, the other three packers are understood to be negotiating on their week's production and will probably distribute them before the close of the short holiday week.

OUTSIDE SMALL PACKER.—The market is strong on outside small packer all-weights at the maximum of 15½¢, selected, trimmed, for native steers and cows, f.o.b. shipping points, and 14½¢ for brands; hides sold on a flat basis quotable ½¢ less. May productions are well sold up in most quarters.

PACIFIC COAST.—Some of the outside packers are thought to have moved a few May hides in the Coast market at 13½¢, flat, trimmed, for steers and cows, f.o.b. shipping points; others are expected to hold until packs are closed for the month.

FOREIGN WET SALTED HIDES.—Trading continues on an active scale in the South American at unchanged prices. Sales up to late mid-week totalled 29,000 standard steers at 106 pesos, and 12,000 reject steers at 100 pesos, steady prices, credited to buyers in the States.

COUNTRY HIDES.—The country hide market is in a tight position, with whatever hides are available being taken on an all-weight basis, with very little objection heard as to heavy average. Untrimmed all-weights are moving at 14¢, flat, and trimmed at 15¢, flat, f.o.b. shipping points. Tanner

selections are only nominal, due to lack of offerings. Heavy steers and cows are quoted 13½¢@13¾¢, flat, trimmed. Trimmed buff weights are quoted at 15¢, flat; trimmed extremes 15¢ flat, or 15½¢ selected. Bulls quoted 9½¢@9¾¢ flat untrimmed, and 10¢@10½¢ trimmed. Glues listed 12¢@12½¢, flat, trimmed; all-weight branded hides 13½¢, flat, with 14¢ asked.

CALFSKINS.—One packer moved May calfskin production this week at 27¢ for heavies and 23½¢ for lights; other packers still holding May calf, with market strong.

City calfskins are wanted at 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., with steady trading this basis; outside cities bring same prices. Country calf are salable at 16¢ for 10 lb. and down and 18¢ for 10/15 lb., f.o.b. shipping points.

KIPSKINS.—One packer is credited with booking May production of kipskins at 20¢ for 15-30 lb. natives and 17½¢ for brands; market strong and others expected to move May kips shortly.

The light production of city kips moves readily at 18¢ for 15-30 lb. natives and 17¢ for brands. Country kips quoted 16¢, flat, f.o.b. shipping points.

HORSEHIDES.—The WPB this week froze horsehide fronts, raw or in process, suitable for production of leather for military requirements, under Order M-141; effective May 25th, fronts to be tanned only in manner

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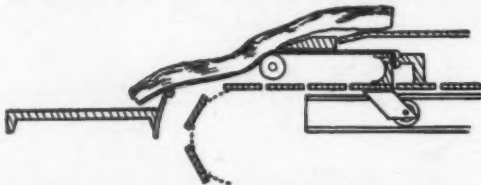
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suitable for that purpose. Trade under the ceiling prices on horsehides is slow; city renderers, manes and tails on, quoted \$7.50 top, selected, f.o.b. nearby points; trimmed renderers \$7.00@7.15, selected, del'd Chgo.; mixed city and country lots \$6.50@6.60; however, individual ceilings govern prices.

SHEEPSKINS.—Packer shearlings are moving now in a good way at ceilings, No. 1's \$2.15, No. 2's \$1.90, No. 3's \$1.00, and No. 4's 40c; about eight cars reported this basis. Production of pickled skins will be light now; trading is awaited, with market rolled back by the recent ceiling to prices ruling around last Oct., or about \$1.00 under recent prices. No market established yet on native spring lamb pelts, but it is thought a good part of these will be shorn and move, after wool has grown again, as shearlings. Winter production packer wool pelts are quoted around \$4.00 per cwt. liveweight basis; some disagreement as to ceilings, with some pelts reported to have been re-billed at \$3.90 per cwt. for larger outside packer May production.

PACKER HIDES.—Most of early May production of hides is thought to have moved at ceiling prices earlier in the New York market; good inquiry for June hides.

CALFSKINS.—Packers and collectors are moving calf and kipskins in the eastern market as fast as available, with a keen demand for all grades at the ceiling prices as listed last week.

FSCC PURCHASES

Purchases by the FSCC late last week as announced Monday, May 25, consisted of 9,930,800 lbs. lard; 21,898,064 lbs. canned pork products; 14,830,000 lbs. cured pork; 1,790,000 lbs. Wiltshire sides; 4,226,000 lbs. of frozen pork loins; 324,000 lbs. frozen pork trimmings; 73,155 bundles, 100-yds. each, hog casings; 502,500 lbs. edible tallow and 38,000 lbs. barreled salami.

It was also announced at the week-end that 871,000 lbs. of barreled salami were purchased on May 19 and 20, and 727,972 lbs. of frozen boneless beef on May 21st.

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSING

Provisions

Supplies of green meats were scarce again with only a sprinkling of items offered in the market. Most quotations held right at ceiling levels with demand strong for all items. Hogs were weaker today, but lard prices held at unchanged prices.

Cottonseed Oil

Valley and Southeast crude, 12½c bid; Texas, 12½c was bid at common points.

Quotations on New York bleachable cottonseed oil, Thursday close, were: July 14.30 b; Sept. 14.20 b; Oct. 14.15 b; Dec. 14.05 b; 1 sale.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
May shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.25 & 10c
Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10
Dry Rendered Tankage	
50/55% protein, unground.....	\$1.12½
60% protein, unground.....	1.15

Watch the Classified Advertisements page for bargains in equipment.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 29, 1942:

PACKER HIDES

Week ended May 29	Prev. week	Cor. week, 1941
Hvy. nat. str. @15½	@15½	15½@16
Hvy. Tex. str. @14½	@14½	@15
Hvy. butt brnd'd str. @14½	@14½	@15
Hvy. Col. str. @14	@14	@14½
Ex-light Tex. str. @15	@15	@16½
Brnd'd cows. @14½	@14½	@16
Hvy. nat. cows. @15½	@15½	@16
Lt. nat. cows. @15½	@15½	16½@17
Nat. bulls. @12	@12	@12½
Brnd'd bulls. @11	@11	@11½
Calfskins ... 23½	23½	26½@30
Kips, nat. @20	@20	@22½
Kips, brnd'd. @17½	@17½	@17½
Slunks, reg. @1.10	@1.10	@1.00
Slunks, hrls. @55	@55	@65

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. @15½	@15½	15 @16
Branded @14½	@14½	14½@15½
Nat. bulls. @12	@12	10 @10½
Brnd'd bulls. @11	@11	9½@10
Calfskins ... 20½	20½	23½@26
Kips @18	@18	@20½
Slunks, reg. @1.10	@1.10	85 @90
Slunks, hrls. @55	@55	@65

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers... 13½	@13½	@11
Hvy. cows... 13½	@13½	@11½
Bufs @15	@15	@14
Extremes @15	@15	@15½
Bulls @10½	@10½	8½ @8½
Calfskins ... 16	@16	16 @17½
Kipskins @16	@16	@16
Horsehides ... 6.50@7.50	6.50@7.50	6.25@6.90

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlings... @2.15	@2.15	1.70@1.75
Dry pelts... @26	@26	24 @24½

EASTERN FERTILIZER MARKETS

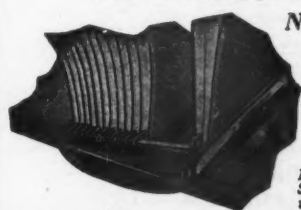
New York, May 27, 1942

Cracklings sold at \$1.15 per unit f.o.b. New York and the market was firm. Certain buyers feel that new ceilings will soon be applied to some items and are staying out of the market. Tankage sold at \$5.25 and 10c f.o.b. eastern shipping points. The fertilizer season is over and buyers are awaiting the new season's prices for potash salts and sulphate of ammonia which will be released at any time.

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LIVESTOCK MARKETS *Weekly Review*

U.S.D.A. Sees Good Prices for Livestock

THE outlook for hog prices this summer is the most favorable in a number of years, reports the Department of Agriculture in the May issue of *The Demand and Price Situation*. Slaughter supplies of hogs in the five months of May-September are expected to total 15 to 20 per cent greater than a year earlier, but the effect of this increase in prices will be more than offset by the strong consumer demand conditions, military needs and large lend-lease requirements for pork and lard.

Hog prices at Chicago in recent weeks have averaged around \$14 per cwt., with prices for heavy hogs above their usual relationship to those of light and medium-weight hogs. This level of prices for live hogs appears to be about the highest that can be expected under prevailing ceiling prices for pork and lard. Hog prices are not likely to decline much from this level for the next several months—probably not before next fall, when the market movement of the record large 1942 spring pig crop gets under way in volume, it is stated.

Government Buying Rises

The weekly rate of pork and lard purchases by the Department of Agriculture has been stepped up sharply during the past few weeks. Purchases of pork during April amounted to over 200 million lbs. This quantity probably was equal or nearly equal to the 40 per cent of federal inspected pork production requested of packers in early April. Lard purchases during April totaled about 100 million lbs. This probably exceeded the two-thirds of production rate requested, but a large part of the amount was taken out of

storage, which is reflected in the sharp decrease in storage stocks of lard between April 1 and May 1.

The weekly rate of hog marketings increased in early May as the market movement of 1941 fall pigs picked up in volume. Inspected hog slaughter during April totaled about 4.2 million head, raising the seven-months (October-April) total to 32.5 million head, about the same number slaughtered in the corresponding period a year earlier.

Cattle prices weakened in late April and early May, following the announcement of the general maximum price regulation order, establishing wholesale and retail price ceilings for beef. No ceilings were placed on prices of live cattle, but since prices of both beef and cattle were higher in April than in March, the order had a depressing effect upon the prices of most classes and grades of cattle. The average price of good grade beef steers at Chicago for the week ended May 9 was \$13.45; this compares with \$13.95 for the week ended April 25 and \$13.25 for the last week in March. In early May last year, the average price of good grade slaughter steers at Chicago was \$10.50.

Although cattle prices are generally \$2 to \$3 higher this spring than last, the establishment of ceiling prices for beef at the highest prices in March is unfavorable for some types of cattle production. Prices of feeder cattle have advanced sharply along with prices of slaughter cattle since last fall, and the spread between prices of feeder cattle purchased in April and the March level of fat cattle prices is quite narrow. On the other hand, because of the upward trend in cattle prices during the past six or seven months, the spread between prices of feeder cattle purchased last fall and current prices for fat cattle is relatively wide.

The outlook for the 1942 lamb crop

is mostly favorable. Although the development of early lambs during March was delayed somewhat, weather and feed conditions in the principal early lambing areas were quite favorable during April, and early lambs have made unusually good gains. The May 1 condition of lambs was average or better in all areas except the far northwestern states.

Lamb and mutton prices were not included in the maximum price order. This is proving to be a bullish factor to that branch of the livestock market.

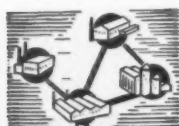
Hog Production Gains Sharply in Argentina

Hog production in Argentina is thriving, because of the low price of corn and the heavy export demand for pork, according to reports to the Department of Agriculture. The growing of hogs, a relatively new enterprise in Argentina, is characterized by high average prices, record receipts for slaughtering, steadily increasing average weights and a profitable market.

In 1938, 3,381,000 hogs were reported in Argentina. No more recent figures are available, but an increasing number of gilts and sows are being bred. It is believed hog production will continue to expand so long as there is a large corn surplus and pork prices are high.

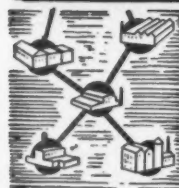
During the first three months of 1942, hog marketings reached 377,300 head compared with 270,800 head in the corresponding quarter of 1941. Exports of pork in the same quarter amounted to 25,594,000 lbs. and lard, 10,487,000 lbs., compared with 11,081,000 lbs. of pork and 2,793,000 lbs. of lard in the same period of 1941.

The heavy marketing season for hogs in Argentina runs from April through August. It is estimated that at least



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two million head will be marketed during 1942 compared with 1,411,300 in 1941. The average weight of hogs sent to packers is now around 245 lbs. per head, because of much cheap corn. Argentine packers generally desire hogs weighing from 185 to 255 lbs.

The principal factor in the greatly increased export movement is a contract for shipment to the United Kingdom of 88 million lbs. of frozen boneless pork during the year ending September 30, 1942. Exports of all kinds of pork to all countries during the period 1935-39 averaged only 55 million lbs.

Argentine corn prices continue at a very low level. The price of old crop shelled corn delivered to non-producing areas is reported at 18.9c to 22.7c per bu., but in producing areas prices are much lower.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended May 23:

At 20 markets:	Cattle	Hogs	Sheep
Week ended May 23.....	223,000	433,000	244,000
Previous week.....	198,000	431,000	242,000
1941.....	189,000	386,000	238,000
1940.....	170,000	421,000	247,000
1939.....	150,000	327,000	215,000

At 11 markets:	Hogs
Week ended May 23.....	354,000
Previous week.....	360,000
1941.....	327,000
1940.....	370,000
1939.....	310,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended May 23.....	170,000	302,000	176,000
Previous week.....	137,000	297,000	182,000
1941.....	139,000	268,000	134,000
1940.....	123,000	308,000	151,000
1939.....	134,000	254,000	140,000

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during April, 1942, in Alabama, Florida and Georgia:

	Apr. 1942	Apr. 1941
Cattle.....	32,166	35,676
Calves.....	8,768	8,745
Hogs.....	96,377	100,455
Sheep.....	114	456
	Total	Total
	154,600	160,951
	43,623	46,044
	656,197	685,829
	626	682

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended May 21:

	Cattle	Calves	Hogs
Week ended May 21.....	908	73	3,563
Last week.....	619	131	4,747
Last year.....	1,374	191	3,712

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Wednesday, May 27, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):	CHICAGO NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:				
Good and choice:				
120-140 lbs.....	\$12.85@13.40	\$12.20@13.25		\$13.50@13.75
140-160 lbs.....	13.25@14.00	13.20@14.00	\$13.35@13.65	13.60@14.00
160-180 lbs.....	13.75@14.40	13.95@14.30	13.55@13.90	13.75@14.00
180-200 lbs.....	14.25@14.45	14.25@14.30	13.75@13.90	13.80@14.00
200-220 lbs.....	14.30@14.45	14.25@14.35	13.75@13.90	13.90@14.05
220-240 lbs.....	14.30@14.45	14.25@14.35	13.75@13.90	13.90@14.05
240-270 lbs.....	14.25@14.40	14.25@14.30	13.75@13.90	13.90@14.05
270-300 lbs.....	14.20@14.35	14.10@14.25	13.75@13.85	13.90@14.05
300-330 lbs.....	14.15@14.30	14.05@14.20	13.75@13.85	13.90@14.05
330-360 lbs.....	14.10@14.25	14.00@14.15	13.75@13.85	13.90@14.05
Medium:				
160-220 lbs.....	13.25@14.25	13.25@14.15	13.25@13.75	13.50@14.00
SOWS:				
Good and Choice:				
270-300 lbs.....	13.85@14.00	13.95@14.10	13.65@13.75	13.80@13.85
300-330 lbs.....	13.85@14.00	13.95@14.10	13.65@13.75	13.80@13.85
330-360 lbs.....	13.85@14.00	13.95@14.10	13.65@13.75	13.80@13.85
Good:				
360-400 lbs.....	13.85@14.00	13.75@13.95	13.60@13.70	13.80@13.85
400-450 lbs.....	13.80@13.95	13.65@13.85	13.60@13.70	13.80@13.85
450-500 lbs.....	13.75@13.90	13.65@13.75	13.60@13.65	13.75@13.85
Medium:				
250-500 lbs.....	13.25@13.85	13.25@13.75	13.25@13.60	13.40@13.75
Slaughter Cattle, Vealers and Calves:				
STEERS, Choice:				
750-900 lbs.....	14.00@16.00	14.00@15.00	13.25@15.00	13.25@15.00
900-1100 lbs.....	14.25@16.25	14.00@15.00	13.25@15.00	13.50@15.00
1100-1300 lbs.....	14.50@16.50	14.00@15.00	13.25@15.00	13.50@15.00
1300-1500 lbs.....	14.50@16.50	14.00@15.00	13.50@15.00	13.50@15.00
STEERS, Good:				
750-900 lbs.....	13.00@14.00	12.50@14.00	12.50@13.25	12.50@13.50
900-1100 lbs.....	13.00@14.25	12.50@14.00	12.50@13.25	12.50@13.50
1100-1300 lbs.....	13.00@14.50	12.50@14.00	12.50@13.25	12.50@13.50
1300-1500 lbs.....	13.00@14.50	12.50@14.00	12.50@13.50	12.50@13.50
STEERS, Medium:				
750-1100 lbs.....	11.75@13.00	11.25@12.50	11.25@12.50	10.75@12.50
1100-1300 lbs.....	12.00@13.00	11.25@12.50	11.50@12.50	10.75@12.50
STEERS, Common:				
750-1100 lbs.....	10.50@12.00	10.25@11.25	10.25@11.50	10.00@10.75
STEERS, Heifers & Mixed:				
Choice, 500-750 lbs.....	13.75@15.00	13.25@14.00	12.75@13.50	13.00@14.00
Good, 500-750 lbs.....	13.00@14.00	12.25@13.25	11.50@12.75	12.00@13.25
HEIFERS:				
Choice, 750-900 lbs.....	13.75@14.50	13.25@14.00	12.50@13.50	13.00@14.00
Good, 750-900 lbs.....	13.00@13.75	12.25@13.25	11.50@12.75	12.00@13.00
Medium, 500-900 lbs.....	11.00@13.00	10.50@12.25	10.25@11.75	10.00@11.75
Common, 500-900 lbs.....	9.50@11.00	9.50@10.50	9.00@10.25	9.00@10.25
COWS, all weights:				
Good.....	10.50@11.50	10.50@11.25	10.25@10.75	10.00@11.00
Medium.....	9.50@10.50	9.50@10.50	9.50@10.25	9.25@10.25
Cutter and common.....	8.25@ 9.75	8.00@ 9.50	7.75@ 9.50	7.50@ 9.25
Canner.....	6.75@ 8.25	6.75@ 8.00	6.25@ 7.75	6.00@ 7.50
BULLS (Ylgs. Excl.) all weights:				
Beef, good.....	10.75@11.50	10.75@11.25	10.35@10.75	10.50@10.75
Sausage, good.....	10.90@11.40	10.50@11.00	10.35@10.75	10.50@10.75
Sausage, medium.....	9.75@10.50	9.50@10.50	9.65@10.35	9.75@10.50
Sausage, cutter & com.....	9.00@10.00	8.50@ 9.50	8.25@ 9.50	8.50@ 9.75
VEALERS, all weights:				
Good and choice.....	14.50@15.50	13.25@14.50	13.00@15.50	12.50@15.00
Common and medium.....	10.50@14.50	11.00@13.25	9.00@13.00	9.00@13.00
Cull.....	8.00@10.50	6.75@11.00	7.50@ 9.00	7.00@ 9.00
CALVES, 400 lb. down:				
Good and choice.....	11.50@13.00	10.50@12.75	11.00@13.00	11.00@13.00
Common and medium.....	8.50@11.50	8.50@10.50	8.50@11.00	8.50@11.00
Cull.....	7.50@ 8.50	6.50@ 8.50	7.00@ 8.50	6.50@ 8.50

Slaughter Lambs and Sheep:¹

SPRING LAMBS:				
Good and choice.....	13.25@15.75	13.00@15.50	14.50@15.25	14.50@15.00
Medium and good.....	13.50@15.00	13.50@14.75	12.25@14.25	13.00@14.25

LAMBS (Shorn): ²				
Good and choice.....	13.50@14.50	13.00@14.00	13.50@14.50	12.75@13.60
Medium and good.....	12.50@13.50	11.75@12.75		11.50@12.50

EWES (Shorn):				
Good and choice.....	6.50@ 7.25	6.75@ 8.00**	6.00@ 7.25	5.75@ 6.50
Common and medium.....	5.25@ 6.50	4.75@ 6.75**	4.00@ 5.75	4.25@ 5.75

**Woolled basis.

¹Quotations based on animals of current seasonal market weights and wool growth. ²Quotations on shorn stock based on animals with No. 1 and No. 2 pelts. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended May 22:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	5,996	1,787	2,331	2,215
San Francisco.....	850	55	2,300	900
Portland.....	2,500	350	3,625	1,925

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the two days of the week were reported as follows: 16,826 cattle, 1,863 calves, 21,702 hogs and 6,778 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 23, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,149 hogs; Swift & Company, 2,775 hogs; Wilson & Co., 4,734 hogs; Western Packing Co., Inc., 2,260 hogs; Agar Packing Co., 6,601 hogs; Shippers, 4,456 hogs; Others, 28,684 hogs.

Total: 28,967 cattle; 3,897 calves; 53,659 hogs; 12,769 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,912	458	4,012	8,648
Cudahy Pkg. Co.	2,134	409	2,461	6,498
Swift & Company	3,508	414	3,883	6,329
Wilson & Co.	2,240	616	2,712	1,847
Indep. Pkg. Co.	1,627	...	430	...
Meyer Kornblum	3,319	186	1,683	14,362
Others
Total	16,740	2,063	14,651	37,684

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	7,769	4,934	11,380	...
Cudahy Pkg. Co.	4,797	3,412	9,175	...
Swift & Company	5,649	2,809	4,980	...
Wilson & Co.	2,543	3,479	414	...
Others	10,585	...
Cattle and calves: Eagle Pkg. Co., 26; Greater Omaha Pkg. Co., 97; Geo. Hoffmann, 70; Kroger Pkg. Co., 944; Nebraska Beef Co., 870; Omaha Pkg. Co., 185; John Roth, 155; South Omaha Pkg. Co., 719; Lincoln Pkg. Co., 222.
Total	24,046	cattle and calves;	25,219	hogs and 25,949 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,379	2,024	13,258	2,659
Swift & Company	2,617	2,810	17,019	2,448
Hunter Pkg. Co.	1,470	324	8,947	417
Hell Pkg. Co.	2,757	...
Krey Pkg. Co.	4,243	...
Laclede Pkg. Co.	2,851	...
Siehoff Pkg. Co.	721	...
Others	2,704	124	2,519	...
Shippers	3,677	2,085	8,808	...
Total	12,847	7,320	62,123	5,524

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,133	314	7,756	12,071
Armour and Company	2,535	366	7,217	6,774
Others	2,364	181	466	1,384
Total	7,032	861	15,439	20,229
Not including 467 hogs bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,488	61	5,460	3,466
Armour and Company	4,182	30	5,050	3,322
Swift & Company	2,882	34	3,295	1,947
Others	217	4	17	...
Shippers	6,192	11	6,383	373
Total	17,961	130	20,115	9,108

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,919	427	4,341	2,584
Wilson & Co.	1,408	512	4,414	2,539
Others	266	7	683	...
Total	3,588	946	9,388	5,403
Not including 106 cattle, 46 calves and 1,507 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,610	310	6,732	8,364
Wichita D. B. Co.	32	...	45	...
Dunn & Osterlag	120	...	502	...
Fred W. Dold	182	...	171	...
Sunflower Pkg. Co.	28
Excel Pkg. Co.	402
Others	1,431	...	1,169	61
Total	3,805	310	8,619	8,425
Not including 34 cattle and 843 hogs bought direct.

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,021	582	3,234	13,466
Swift & Company	1,666	847	3,441	13,170
Blue Bonnet Pkg. Co.	212	21	614	...
City Pkg. Co.	58	13	437	...
H. Rosenthal	6	4	6	88
Total	3,966	667	7,732	26,724

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,284	150	4,504	3,840
Swift & Company	1,853	124	2,763	3,682
Cudahy Pkg. Co.	1,148	27	2,396	1,732
Others	2,141	221	1,459	1,960
Total	6,426	521	11,121	10,814

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,769	2,673	8,557	1,580
Dakota Pkg. Co.	1,603	144
Katz Pkg.	213	25
Bartusch Pkg.	332	42
Cudahy Bros.	843	1,719	...	270
Riffin Pkg.	704	47
Swift & Company	3,344	3,022	20,988	1,676
Others	3,245	968	8,010	25
Total	15,356	8,630	29,495	3,525

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	14	...	328
E. Kahn's Sons Co.	240	987	9,370	372
Lobrey Packing Co.	2	...	254	...
H. H. Meyer Pkg. Co.	18	...	4,772	...
J. Schlachter	88	144	...	49
J. & F. Schroth Co.	3,135	...
J. F. Stegner Co.	125	289
Others	177	875	738	249
Shippers	154	...	3,378	110
Total	1,804	2,309	22,645	1,108
Not including 1,416 cattle, 140 calves, 3,762 hogs and 822 sheep bought direct.

TOTAL PACKER PURCHASES

	Week ended	Prev. week	Cor.
Cattle	142,641	114,985	145,324
Hogs	281,683	281,175	307,469
Sheep	167,262	182,193	141,057

CORN BELT DIRECT TRADING

(Reported by U.S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., May 27.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog movement was much more free than earlier in the month; and prices compared with last week's close, about 5@10c lower.

Hogs, good to choice:

160-180 lb.	\$13.25@13.90
180-200 lb.	13.70@14.05
200-240 lb.	13.70@14.05
240-270 lb.	13.70@14.05
270-300 lb.	13.70@14.05
300-330 lb.	13.65@14.05
330-360 lb.	13.60@13.95

Sows:

300-330 lb.	\$13.50@13.85
330-360 lb.	13.50@13.85
400-500 lb.	13.20@13.65

Receipts of hogs at Corn Belt markets for the week ended May 27:

	This week	Last week
Friday, May 22	39,900	22,000
Saturday, May 23	35,200	27,000
Monday, May 25	53,800	35,500
Tuesday, May 26	35,700	40,000
Wednesday, May 27	36,900	27,000

CANADIAN EXPORTS

	Apr. 1942	Apr. 1941
Cattle	35,353	11,073
Calves	9,079	7,274
Hogs	92	8,258
Sheep	40	37
Beef	947,400	332,100
Bacon	27,390,400	47,635,200
Pork	1,130,600	3,213,600
Mutton & lamb	750	28,100
Canned meats	637,623	141,564
Lard	102,300	139,400

CANADIAN INSPECTED KILL

Canadian inspected slaughter in April, 1942, compared:

	Apr. 1942	Apr. 1941
Cattle	65,748	68,386
Calves	86,422	91,494
Hogs	545,195	540,508
Sheep	37,141	36,319

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., May 22	1,380	477	11,624	7,298
Sat., May 23	373	3	6,183	2,719
Mon., May 25	19,867	936	17,818	7,341
Tues., May 26	7,931	1,497	21,066	5,026
Wed., May 27	15,000	800	21,000	7,000

*Week's total 42,688 3,233 59,914 19,367
 Prev. week 35,676 3,615 60,972 20,719
 Year ago 29,225 4,049 49,836 15,072
 Two years ago 31,781 5,464 73,975 17,339
 *Including 519 cattle, 419 calves, 21,784 hogs and 10,144 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., May 22	747	2	1,533	51
Sat., May 23	88	5	144	...
Mon., May 25	4,546	...	979	262
Tues., May 26	2,598	91	733	...
Wed., May 27	3,500	...	200	500

Week's total 10,644 91 1,912 762
 Prev. week 10,266 119 1,290 1,212
 Year ago 13,243 153 2,634 616
 Two years ago 9,912 411 3,699 1,451

↑MAY AND YEAR RECEIPTS

	May	Year	1941
Cattle	149,238	154,280	812,923
Calves	18,037	20,222	93,510
Hogs	350,564	358,825	2,051,228
Sheep	154,322	168,051	1,027,658

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended May 23	\$13.35	\$14.10	\$7.25	\$14.55
Previous week	13.25	14.00	6.75	14.15
1941	10.00	9.30	4.00	9.75
1940	9.75	5.55	3.25	9.30
1939	9.45	6.55	3.85	8.95
1938	8.90	8.60	3.10	7.20
1937	11.65	11.55	4.50	10.00
Av. 1937-1941	\$9.95	\$8.25	\$3.75	\$9.05

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Wt., lbs.	Prices—Top	Av.
*Week ended May 23	94,239	264	\$14.35	\$14.10
Previous week	92,450	263	14.25	14.00
1941	83,819	257	9.50	8.90
1940	88,322	247	6.00	5.55
1939	84,129	254	7.10	6.55
1938	76,702	254	8.95	8.60
1937	56,111	244	12.10	11.35
Av. 1937-1941	77,800	251	\$8.75	\$8.25

*Receipts and average weight for week ending May 23, 1942, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Wednesday, May 27:

	Week ended May 27	Prev. week
Packers' purchases	39,228	49,678
Shippers' purchases	3,535	3,987
Total	42,763	53,665

LIVESTOCK AT 68 MARKETS

April receipts, local kill, shipments, as reported by the Agricultural Marketing Administration:

	Receipts	Local slaughter	Shipments
April, 1942	1,329,451	775,948	552,985
April, 1941	1,113,928	670,685	449,647
April 5-yr. av.	1,081,304	622,513	404,139

CATTLE

April, 1942	485,738	309,178	171,411
April, 1941	479,337	306,062	165,411
April 5-yr. av.	518,848	336,523	177,994

CALVES

April, 1942	2,638,466	2,019,889	611,772
April, 1941	2,610,082	1,980,820	623,425
April 5-yr. av.	2,192,208	1,602,296	555,551

SHEEP AND LAMBS

April, 1942	1,865,865	1,041,974	819,342
April, 1941	1,618,194	975,083	644,679
April 5-yr. av.	1,861,467	1,010,422	847,640

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended May 23, 1942:

	CATTLE		
	Week ended May 23	Prev. week	Cor. week, 1941
Chicago ¹	23,967	23,786	24,726
Kansas City	15,509	11,050	15,585
Omaha ²	10,732	15,708	18,286
East St. Louis	10,493	8,322	8,526
St. Joseph	6,511	5,352	6,475
Sioux City	9,901	8,285	9,915
Wichita ³	4,149	4,089	3,822
Philadelphia	2,285	2,017	1,764
Indianapolis	2,629	2,324	1,452
New York & Jersey City	8,947	8,565	9,843
Oklahoma City ⁴	4,683	3,789	4,561
Cincinnati	2,991	2,618	3,400
Denver	5,483	4,568	4,480
St. Paul	16,015	14,586	14,746
Milwaukee	3,050	3,439	3,011
Total	141,395	118,498	130,892

*Cattle and calves.

	HOGS		
	Week ended May 23	Prev. week	Cor. week, 1941
Chicago	101,683	97,759	90,531
Kansas City	50,515	47,523	47,208
Omaha	45,694	43,642	40,985
East St. Louis	34,238	27,725	25,389
St. Joseph	15,557	13,152	14,504
Sioux City	23,173	20,984	26,453
Wichita	9,462	9,930	6,746
Philadelphia	15,623	15,970	16,231
Indianapolis	28,560	33,158	26,009
New York & Jersey City	44,951	42,236	37,671
Oklahoma City	10,865	11,582	4,861
Cincinnati	18,100	18,259	19,162
Denver	12,519	10,345	8,235
St. Paul	23,495	31,186	28,745
Milwaukee	9,816	10,170	8,136
Total	510,251	508,661	452,056

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended May 23	Prev. week	Cor. week, 1941
Chicago	47,154	50,398	11,661
Kansas City	26,595	22,596	24,363
Omaha	33,308	33,436	16,137
East St. Louis	10,899	9,671	12,499
St. Joseph	18,745	21,391	13,216
Sioux City	11,907	10,601	7,177
Wichita	8,425	6,182	5,366
Philadelphia	2,290	1,976	2,426
Indianapolis	1,861	1,401	695
New York & Jersey City	46,764	59,795	50,696
Oklahoma City	5,403	4,960	2,481
Cincinnati	1,827	1,355	3,510
Denver	7,900	7,963	6,932
St. Paul	3,625	3,455	1,966
Milwaukee	813	935	1,488
Total	227,011	235,722	160,603

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, May 25, 1942, as reported by the Agricultural Marketing Administration were:

CATTLE:	
Steers, medium	\$ 13.50
Cows, medium	9.50@10.25
Cows, cutter and common	8.25@ 9.50
Cows, canners	6.50@ 8.25
Bulls, good	11.00@11.50
Bulls, medium	10.00@11.00
Bulls, cutter to common	8.50@11.00

CALVES:	
Vealers, good to choice	\$15.25@17.00
Vealers, common and medium	11.00@15.25

HOGS:	
Hogs, good and choice, 180 to 200 lb.	\$14.50

LAMBS:	
Lambs, shorn	unquoted

Receipts of salable livestock at Jersey City market for week ended May 23, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,186	1,068	300	257
Total, with directs.	7,623	12,062	22,247	39,364
Previous week:				
Salable receipts	1,305	1,029	447	...
Total, with directs	7,567	11,876	22,415	47,043

*Including hogs at 31st street.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending May 23, 1942	8,068	2,114
	Week previous	7,903	2,057
	Same week year ago	10,243	2,873
COWS, carcass	Week ending May 23, 1942	339	940
	Week previous	420	966
	Same week year ago	698	899
BULLS, carcass	Week ending May 23, 1942	538	1,118
	Week previous	435	1,036
	Same week year ago	449	997
VEAL, carcass	Week ending May 23, 1942	10,795	1,269
	Week previous	12,404	1,231
	Same week year ago	14,403	1,370
LAMB, carcass	Week ending May 23, 1942	41,525	14,378
	Week previous	31,313	15,100
	Same week year ago	50,387	16,810
MUTTON, carcass	Week ending May 23, 1942	1,251	44
	Week previous	1,499	105
	Same week year ago	1,749	303
PORK CUTS, lbs.	Week ending May 23, 1942	1,515,382	239,967
	Week previous	1,635,065	303,489
	Same week year ago	2,643,552	399,898
BEEF CUTS, lbs.	Week ending May 23, 1942	173,706	...
	Week previous	192,591	...
	Same week year ago	432,939	...

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head	Week ending May 23, 1942	8,947	2,285
	Week previous	8,564	2,017
	Same week year ago	9,843	1,764
CALVES, head	Week ending May 23, 1942	13,473	2,998
	Week previous	14,027	2,806
	Same week year ago	17,199	2,569
HOGS, head	Week ending May 23, 1942	44,736	15,623
	Week previous	42,520	15,970
	Same week year ago	37,671	16,231
SHEEP, head	Week ending May 23, 1942	46,544	2,290
	Week previous	59,692	1,976
	Same week year ago	50,896	2,426

Country dressed product at New York totaled 3,876 veal, 3 hogs and 14 lambs. Previous week 4,961 veal, 6 hogs and 151 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Production of meats, according to slaughter figures for 27 centers under federal inspection for the week ended May 22, was sharply above the volume made last year. Slaughter of the three leading classes, cattle, hogs and sheep, was well above the same week of 1941. The cattle slaughter was up 15 per cent from a week earlier while other classes were off slightly compared with the same period.

	Cattle	Calves	Hogs	Sheep
New York area ¹	8,947	13,450	44,951	48,764
Phila. & Balt. ²	3,652	1,773	28,123	1,462
Ohio-Indiana group ³	8,505	5,725	68,027	6,799
Chicago ⁴	28,589	6,994	101,683	47,154
St. Louis area ⁵	10,493	9,487	94,238	10,399
Kansas City	15,509	4,878	50,515	28,595
Southwest group ⁶	17,665	3,393	46,649	57,685
Omaha	10,732	877	45,694	38,368
Sioux City	9,901	100	23,173	11,907
St. Paul-Wis. group ⁷	22,905	24,035	87,273	10,323
Interior Iowa & So. Minn. ⁸	17,796	5,902	162,751	35,666
Total	163,744	76,314	753,077	238,042
Total prev. week	139,280	77,179	755,794	290,052
Total last year	133,374	82,661	692,878	267,777

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended May 21	Last week	Same week 1941
Toronto	\$11.25	\$10.79	\$ 8.64
Montreal	11.40	11.35	9.15
Winnipeg	10.53	10.31	8.15
Calgary	10.50	10.23	7.90
Edmonton	10.00	9.85	7.85
Prince Albert	10.00	9.65	7.50
Moose Jaw	9.50	9.25	7.25
Saskatoon	9.50	9.00	7.35
Regina	10.35	9.50	7.50

VEAL CALVES

	Week ended May 21	Last week	Same week 1941
Toronto	\$14.35	\$13.97	\$10.97
Montreal	12.75	12.50	10.00
Winnipeg	11.75	11.75	9.50
Calgary	11.50	10.76	8.75
Edmonton	11.25	11.25	8.75
Prince Albert	10.25	9.75	8.00
Moose Jaw	11.00	10.50	7.90
Saskatoon	11.00	11.00	8.00
Regina	11.50	11.50	8.80

HOG CARCASSES BI*

	Week ended May 21	Last week	Same week 1941
Toronto	\$15.25	\$15.21	\$12.14
Montreal	15.45	15.37	12.77
Winnipeg	14.06	14.06	11.32
Calgary	13.75	13.75	10.95
Edmonton	13.80	13.80	10.85
Prince Albert	13.80	12.80	7.75
Moose Jaw	13.75	13.85	10.98
Saskatoon	13.75	13.75	10.88
Regina	13.75	13.75	11.00
Vancouver	14.75	14.75	11.95

*Official Canadian hog grades are now on carcass basis, quotations from BI Grades; Grade A, \$1.00 premium.

GOOD LAMBS

	Week ended May 21	Last week	Same week 1941
Toronto	\$13.50	\$13.50	\$12.00
Montreal	7.50	7.75	7.50
Winnipeg	11.50	11.50	12.00
Calgary	11.50	11.00	8.75
Edmonton	11.50
Moose Jaw	10.50	...	8.25
Saskatoon	10.50
Regina	10.50
Vancouver	11.50

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1—3 TON Vilter Ice Machine—5 H.P. Also 1,000 ft. galvanized coils with expansion valve. This machinery was purchased new and used six months only in a sausage factory. Write for further details to Quality Caking Co., Inc., 632 Gates Ave., Brooklyn, N. Y.

The Following List of Equipment For Sale:

2—10 ft. Conical Cochrane Sand and Gravel Filters with valves, alum pot and piping; 2—Gould Centrifugal pumps on single base driven by 50 H.P., 230 Volt, 2 phase motors, capacity 2400 G.P.H., direct connected; 1—Duplex 14x10x12 Worthington Steam Pump; 1—4x3x5 Worthington Duplex Steam Pump; 1—3x3x4 Worthington Duplex Steam Pump; 2—York 12x12 Acqua Steam driven Ammonia Pumps, used on a 75-ton absorption plant; 1—New York Air Brake Cross Compound Compressor 150 ft. capacity; 200—Assorted Angle and Globe Ammonia Valves, 3/4" to 4"; 1—4x4 Duplex Steam driven Receiver Pump with float control; 1—15 H.P. vertical direct connected Denning Deep Well Pump, 25, 150 G.P.H.—good condition; 1—Ammonia Receiver 2 ft. x 10 ft. York type; 1—22 ton York Vertical Compressor 10x10 slow speed with belt and controller. Motor 220 volts, 60 cycles, 2 phase. W-907, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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WANTED: General Superintendent. Medium size plant in Pittsburgh, Pennsylvania, district to assume complete charge of all plant control. Answer W-867, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Assistant to General Manager in medium size packing plant. Must have practical knowledge of coats and livestock. W-844, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Curing Foreman, capable of handling curing, boiled ham and smoked meats departments in a reputable Eastern concern. W-894, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Packinghouse industrial engineer, experienced in time study work and methods. Apply in confidence to W-885, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

EQUIPMENT or General Supply Salesmen serving meat packers and sausage manufacturers wanted to handle quality cures and seasonings. Good commission—confidential. W-908, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

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Assistant Superintendent

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EXPERIENCED fat and skin collector. Fully understands handling of business, including soliciting trade. Willing to travel. W-896, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

EXECUTIVE: 15 years' supervisory experience in beef boning, curing and smoking. Practical purchasing and cost accounting experience. Age 35, family man. W-906, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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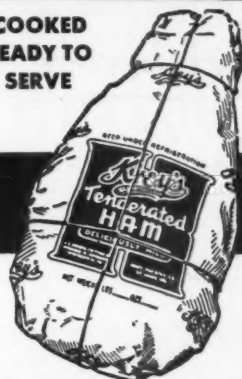
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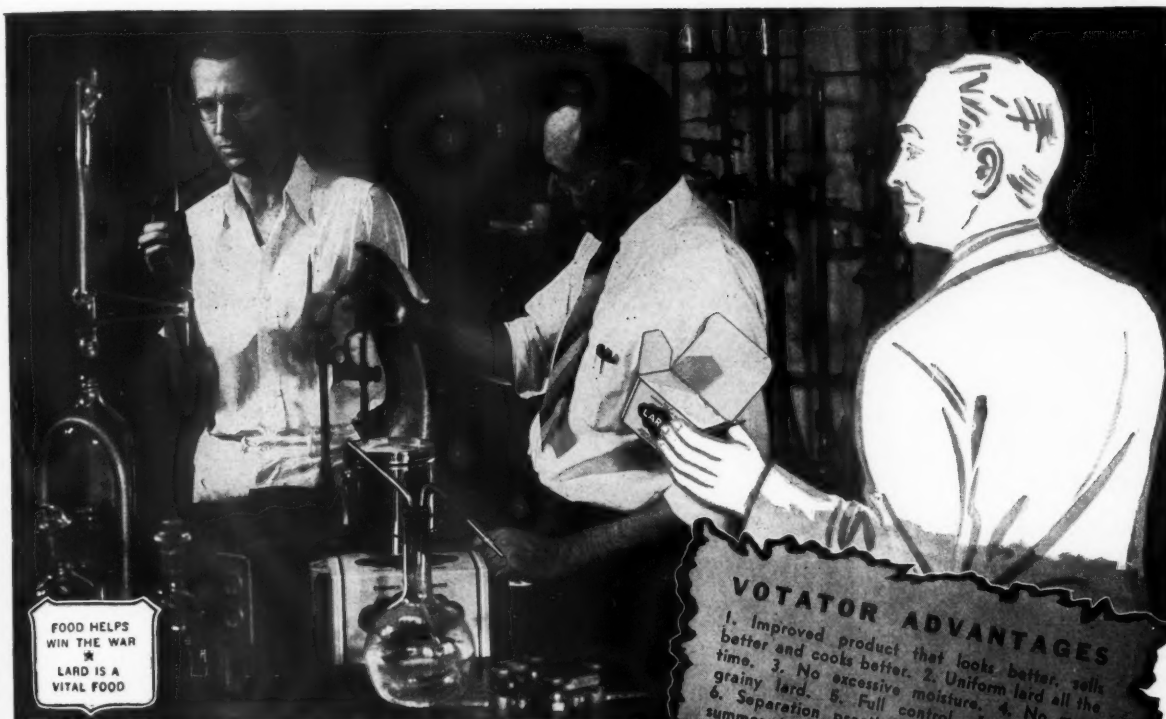
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